

COCOA POWDER 22/24

01 / IDENTITY AND CHARACTERISTICS

Product code	SP224
Available formats	SP224 · 1 kg · Bag
Origin	Netherlands
Country of packaging	Italy

The product

Cocoa powder, alkalized, 22-24% fat content.

Ingredients

100% Cocoa powder

Use

Application and dosage	Between 5% and 20%
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Storage and packaging

Shelf life	24 months from production date
Storage conditions	Store in a cool, dry place. After each use, reseal the package and keep in a clean and cool environment. Handle only with perfectly clean and dry utensils. Always check the state of preservation of the product before each use.
Packaging materials	Bag: LDPE90, label: PAP22
Environmental information	Sorted collection: PLASTIC. Check your local municipal regulations.

Statements

NON-GMO: this product does not contain, is not composed of, and is not produced from genetically modified organisms, in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003 and subsequent amendments. Product not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with EC Regulation 396/2005 for maximum residue levels (MRL) of

pesticides and EU Regulation 915/2023 for the presence of heavy metals, mycotoxins, and process contaminants.

GLUTEN FREE: according to EC Regulation 828/2014, can be labeled as “Gluten free” since the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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02 / VALUES AND SPECIFICATIONS

Nutritional information per 100 g

Parameter	Value
Energy (kJ)	1624
Energy (kcal)	392
Fat (g)	23
of which saturated (g)	14,2
Carbohydrates (g)	10,9
of which sugars (g)	0,9
Fibre (g)	27,6
Protein (g)	19,0
Salt (g)	0,375

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Fat content	22,0 - 24,0	%	ICA 37/1990 (Petroleum ether extraction)
Chemical-physical pH (solution at 10%)	7.8 - 8.2		ICA 15/1972
Chemical-physical Fineness (passing through 75 µm sieve)	≥99,5	%	ICA 38/1990 (Aqueous suspension)
Chemical-physical Moisture	≤5,0	%	ICA 1/1952
Microbiological Total count	≤5000	cfu/g	ISO 4833-1
Microbiological Moulds	≤50	cfu/g	ISO 21527-2
Microbiological Yeasts	≤50	cfu/g	ISO 21527-2

Category / parameter	Specification	Unit	Method
Microbiological Enterobacteriaceae	absent	per g	ISO 21528-1
Microbiological E. coli	absent	per g	ISO 166649-3
Microbiological Salmonella	absent	per 4x375g	ISO 6579-1

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03 / ALLERGENS

Allergens and derived products

Three separate pieces of information: presence in the product, presence in the facility, and risk of cross-contamination. “To be verified” does not indicate absence.

Category	In the product	In the facility	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

No allergens among the ingredients. May contain traces of MILK due to presence in the facility which handles MILK and derivatives.

Categories in Annex II of Reg. EU 1169/2011. For cereals and tree nuts, species and any exemptions must be specified in notes. For sulphites, the assessment refers to the applicable threshold expressed as SO₂.

Further information

The information herein, while accurate and prepared to the best of our current knowledge, is for information purposes only and releases Gioia Group s.r.l. from any liability regarding improper use of the product in question.