

# SPECIFICATION SHEET

Art. No: **854014**

Product name: **COCOA BUONGUSTO**

<b>Application</b>	<i>The product is intended for the manufacture of food.</i> Food Industry – ice cream
<b>Recommended Dosage</b>	As needed.
<b>Ingredients</b>	Alkalized Cocoa (fat content 22-24 %), flavor
<b>Description of obtainment process</b>	Cocoa powder is obtained by pressing the cocoa mass into cocoa butter and cocoa tarts, that are then ground to fine cocoa. Cocoa mass results from the cocoa beans, peeled and shattered. The obtained shatters are then alkalized in the presence of specific alkali, fired and transformed into a fine cocoa powder.
<b>Sensorial characteristics (at 20°C)</b>	Appearance: homogeneous powder; Color: brown; Taste and smell: specific to the range
<b>Chemical Composition</b>	Cocoa butter content: 22 – 24%; Moisture: max. 5%; pH (in solution 10%): 7,6 – 8,0; Cinder content in nonfat dry substance: max. 14%; Granulation, 75µm: min. 99,5%;
<b>Average nutritional values per 100g of product</b>	Energy: 1492,4 KJ / 359,9 kcal Fat: 19,8 g Of which saturated fatty acids: 10,1 g Carbohydrate: 10,1 g Of which sugar: 8,0 g Fiber: 25,0 g Protein: 22,7 g Salt: 3,18 g
<b>Microbiologic Parameters</b>	NTG: <5000 / g; Mold: <50 / g; Yeast: <50 / g; Enterobacteriaceae: absent / g; E. Coli: absent / g; Salmonella: absent / 10g;
<b>Packaging</b>	Aluminum bag of 2,5 kg in cardboard box (10 kg) that ensures a good stability of storage in a dry place.
<b>Storage</b>	The packages are stored in dry places, cool, disinfected, without other smells, with a relative air moisture of max. 50% and a temperature of 18 – 22°C.
<b>Shelf life</b>	24 months from the production date at the recommended storage conditions.
<b>Transportation</b>	The product is transported in covered vehicles, clean, free of foreign odors, clean and disinfected, avoid any possibility of pollution, degradation or contamination
<b>Special transportation Conditions</b>	Maximum transportation temperature 25°C.

The following data was reported backed by the original documentation and do not substitute the obligation of legal control at product reception by the buyer.



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## Allergens

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES*.

Allergens	Allergen Substances	Raw materials (ingredients)	Possible traces from cross contamination
Cereals (1) with gluten content and derivatives	No		Yes
Crustaceans and derivatives	No		No
Eggs and derivatives	No		Yes
Fish and derivatives	No		No
Peanuts and derivatives	No		Yes
Soy and derivatives	No		Yes
Milk and derivatives	No		Yes
Nuts and derivatives (2)	No		Yes
Celery and derivatives	No		No
Mustard and derivatives	No		No
Sesam seeds and derivatives	No		Yes
Sulfur dioxide or sulphite as SO <sup>2</sup> (3)	No		No
Lupine and derivatives	No		No
Molluscs and derivatives	No		No

(1)- wheat, rye, barley, oats, or other hybrids;

(2)- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*);

(3)- According REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg/kg or 10 mg/l (as SO<sup>2</sup>) located in the food.

## GMO Declaration

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE.

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

## Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

## Packaging material

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/ National legislation, at the date of this document preparing.

This replaces the previous specification.

Issued by:

Quality Specialist: Zbarciog Laura

Date: 27.02.2025



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