

SPECIFICATION SHEET

Art. No: 854074

Product name: DARK COCOA 20/22

Application	Food Industry – ice cream The product is intended for the manufacture of food and not for direct consumption.
Recommended Dosage	As needed.
Ingredients	Alkalized Cocoa (fat content 20-22 %).
Description of obtainment process	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.
Sensorial characteristics (at 20°C)	Appearance: homogeneous powder; Color: Blackish brown; Taste and smell: specific to the range
Chemical characteristics	Fat content: 20 – 22%; Moisture: max. 4,5%; pH (in solution 10%): $8,8 \pm 0,4$; Fineness ($75\mu = 200$ Mesh): $99,6 \pm 0,2\%$; FFA (as oleic acid) : max. 1,75%; Shell: max. 1,75%; Total ash: max. 14%; Alkalinity of ash (as K_2O): max 5,5%.
Average nutritional values per 100g of product	Energy: 1713,8 KJ / 410 kcal Fat: 20,3 g Of which saturated fatty acids: 12,0 g; Trans fatty acids: 0 g; Carbohydrates: 30,7 g Of which sugar: 0,5 g Protein: 26,0 g Salt: 0,0224 g
Microbiologic Parameters	NTG: max. 5000 / g; Mold: max.1000 / g; Yeast: max. 1000 / g; Enterobacteriaceae: Max.10 / g; E. Coli: absent / g; Salmonella: absent / 25g
Contaminants	Arsenic: max.1 mg/kg; Lead: max. 1 mg/kg; Cadmium: max.0,5 mg/kg; Aflatoxin B1: < 2 ppb; Aflatoxin (B1+B2+G1+G2): < 4 ppb.
Packaging	Aluminum bag of 5 kg – in cardboard box (2x5 = 10 kg) that ensures a good stability of storage in a dry place.
Storage	The packages are stored in dry places, cool, disinfected, without other smells, with a relative air moisture of max. 50 – 60 % and a temperature of 18 – 22°C.
Shelf life	24 months from the production date at the recommended storage conditions.
Transportation	The product is transported in covered vehicles, clean, free of foreign odors, clean and disinfected, avoid any possibility of pollution, degradation or contamination
Special transportation Conditions	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.



S.C. EXPERTAROM FOOD INGREDIENTS S.R.L.
RO - SIBIU- 550052, No. 150, Șoseaua Alba Iulia
Tel: +4(0)269-208000; Fax: +4(0)269-208002;
www.expertarom.com; contact@expertarom.com

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ORC / Reg.No. J32/284/1995;
CUI / VAT. RO7308203;
Bank: Banca Comerciala Romana (BCR) - Sibiu
IBAN-RO: RO57RNCB0227036038930001
IBAN-EUR: RO30RNCB0227036038930002
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DATA CONCERNING ALLERGENS

Allergens, which require mandatory labelling (according to Annex II of Reg (EU) 1169/2011)

	Allergen Substances	Raw Material Name
Cereals (1) containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and other egg products	No	
Fish and fish products	No	
Peanut and other nut products	No	
Soybeans and other soy products	No	
Milk and other dairy products (including lactose)	No	
Nuts (2) and other derivatives	No	
Celery and celery products other	No	
Mustard and other products of mustard	No	
Sesame seeds or other products of sesame seeds	No	
Sulfur dioxide or sulfur as SO ² (3)	No	
Lupin and products thereof	No	
Molluscs and products thereof	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 to REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg / kg or 10 mg / l (as SO²) 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.

Issued by:

Quality Specialist: Zbarciog Laura

Date: 27.02. 2025



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