

Technical Data Sheet

Code: Rich Terracotta

Date: 15-May-2024

Supersedes: 1-Jan-2023

Name Rich Terracotta

Product **EUROPE** Cocoa powder, Alkalised
(Acidity regulator*: potassium carbonate (E501 (i))

US Cocoa processed with alkali *

Producer **Olam Cocoa BV**
Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
Veerdijk 18, 1531MS Wormer, The Netherlands

Organoleptic Characteristics

Parameter	Value	Method
Color	Meets standard	Internal method
Flavor	Meets standard	ICA 6/1963

Physical and Chemical characteristics

Parameter	Value	Method
Fat content	20.0 – 22.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	6.8 – 7.2	ICA 15/1972
Fineness (through 75 µm sieve)	99.5% min.	ICA 38/1990 (Water suspension)
Moisture content	5.0% max.	ICA 1/1952

Microbiological characteristics

Parameter	Value	Method
Standard plate count (cfu/g)	5000 max.	ISO 4833-1
Molds (cfu/g)	50 max.	ISO 21527-2
Yeasts (cfu/g)	50 max.	ISO 21527-2
Enterobacteriaceae (per g)	Negative to test	ISO 21528-1
E. coli (per g)	Negative to test	ISO 16649-3
Salmonella (per 4x375g)**	Negative to test	ISO 6579-1

* Alkali <7%, on dry matter, without fat, expressed as potassium carbonates / <3% expressed as potassium carbonate calculated on cocoa nibs

** Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

Olam International Limited

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(EN) Storage – see back of pack. (FR) Conservation - voir au dos de l'emballage. (DE) Lagerung - siehe Packungsrückseite. (NL) Opslag - zie achterkant verpakking. (DA) Opbevaring – se bagsiden af emballagen. (IT) Conservazione: vedere sul retro della confezione. (ES) Conservación: ver parte posterior del envase. (PT) Armazenamento - veja o verso da embalagem. (GR) Αποθήκευση - βλέπε το πίσω μέρος της συσκευασίας. (SV) Förvaring – se förpackningens baksida (PL) Przechowywanie - patrz tył opakowania. (RO) Depozitare - vezi partea din spate a ambalajului.

(EN) Best before – see front of pack. (FR) À consommer de préférence avant - voir le devant de l'emballage. (DE) Haltbarkeit - siehe Packungsvorderseite. (NL) Ten minste houdbaar tot - zie voorkant verpakking. (DA) Bedst før – se forsiden af emballagen. (IT) Da consumarsi preferibilmente entro - vedere la parte anteriore della confezione. (ES) Consumir antes de: ver parte anterior del envase (PT) Consumir de preferência antes de - veja a frente da embalagem. (GR) Ανάλωση κατά προτίμηση πριν - βλέπε το μπροστινό μέρος της συσκευασίας. (SV) Bäst före – se förpackningens framsida. (PL) Najlepiej spożyć przed - patrz przód opakowania. (RO) Cel mai bun înainte - consultați partea din față a ambalajului.

Kosher

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Indicative Nutritional Information

Name **Rich Terracotta cocoa powder**

Producer **Olam Cocoa BV**

- Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
- Veerdijk 18, 1531MS Wormer, The Netherlands

Main components

Total fat	21.0	g/100g	Calcium	130	mg/100g
Moisture	4.0	g/100g	Chloride	10	mg/100g
Protein	19.8	g/100g	Magnesium	490	mg/100g
Dietary Fiber	28.4	g/100g	Phosphorous	600	mg/100g
Organic acids	3.5	g/100g	Potassium	3500	mg/100g
Carbohydrates ¹	11.4	g/100g	Sodium	20	mg/100g
- Of which starch	10.5	g/100g	- Salt (2.5 x [Na]) ¹	50	mg/100g
- Of which sugars	0.9	g/100g	Iron	31	mg/100g
- Added sugars	0.0	g/100g	Zinc	6	mg/100g
- Polyols	0.0	g/100g	Copper	3	mg/100g
Theobromine	1.9	g/100g			
Caffeine	0.2	g/100g			
Ash	8.9	g/100g			

Fat

Saturated fat	13.0	g/100g	Vitamin A	<50	IU/100g
Mono-unsaturated fat	7.2	g/100g	Vitamin B1 (thiamine)	0.1	mg/100g
Poly-unsaturated fat	0.8	g/100g	Vitamin B2 (riboflavin)	0.3	mg/100g
Trans fat	<0.02	g/100g	Vitamin B3 (niacin)	1.8	mg/100g
Cholesterol	<1	mg/100g	Vitamin B5 (pantothenic acid)	2.1	mg/100g

Vitamins

			Vitamin C	<0.1	mg/100g
			Vitamin D	<0.05	µg/100g
			Vitamin E	5.0	IU/100g

Energy ¹

Energy	381	kcal/100g
	1580	kJ/100g
Energy from fat	189	kcal/100g
	777	kJ/100g

¹ Energy, carbohydrates and salt calculated according to Regulation (EU) 1169/2011

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Nutrient content information is indicative of composition but not intended as definitive or complete. It is not intended for use in determining specific nutrient labeling values in finished products containing this ingredient as the responsibility for determining label information lies with the finished product manufacturer. Organic matter such as contained in products of this nature is subject to variation in nutritional composition. We disclaim any and all warranties, whether express or implied, including the implied warranty of merchantability. Our responsibility for claims arising from breach of warranty, negligence or any other cause shall not include consequential, special or incidental damages, even if we have been made aware of the possibility of such damages, and is limited to the purchase price of the product. None of the statements made herein shall be construed as a grant, either express or implied, of any licence under any patent held by Olam or other parties.

Allergens and sensitizers information

Code: Rich Terracotta

Date: 01 July 2023

Supersedes: 01 January 2023

Name **Rich Terracotta**
Cocoa powder

Declarable allergens EU* and USA**	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten	No	No	No	<20 ppm gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy	No	No	No	
Milk	No	No	No	
(Tree) Nuts	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macadamia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginko nut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pili nut	No	No	No	
- Sheanut	No	No	No	

Allergens and sensitizers information

Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites (expressed as SO ₂) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	

Additional allergens EU: LeDa list v2.0 – 2011	Part of recipe	Used on shared line	As raw material in factory	Comments
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Glutamate (E620 – E625)	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
Corn/maize	No	No	No	
Legumes (Leguminosae)	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	

Additional allergens – Japan: CAA list – 2019***	Part of recipe	Used on shared line	As raw material in factory	Comments
Abalone	No	No	No	
Apple	No	No	No	
Banana	No	No	No	
Buckwheat	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Kiwifruit	No	No	No	
Mackerel	No	No	No	
Mushrooms	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Shrimp/prawn	No	No	No	
Squid	No	No	No	
Yams	No	No	No	

Allergens and sensitizers information

Misc. additional allergens and other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
Added antioxidants	No	No	No	Natural presence of antioxidants, none added
Added colors (natural or artificial, incl. AZO colors)	No	No	No	
Added flavors (natural or artificial)	No	No	Yes	Vanillin may be used with specific Olam Cocoa BV cocoa powder recipes.
Added preservatives (incl. BHA/BHT)	No	No	No	
Added sweeteners (natural or artificial)	No	No	No	
Added sugars	No	No	No	Natural presence, none added
Added vitamins	No	No	No	Natural presence, none added
Animal products (other)	No	No	No	
Bee pollen, propolis or royal jelly	No	No	No	
Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
Cottonseed flour	No	No	No	
Latex	No	No	No	
Mango	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Rice	No	No	No	
Seeds and products thereof	No	No	Yes	Rapeseed: Rapeseed lecithin may be used with specific Olam Cocoa BV cocoa powder recipes. Sunflower seeds: Lots produced before January 2023 only as sunflower lecithin was used with specific Olam Cocoa BV cocoa powder recipes.
Spices	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Tomato	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein	No	No	No	Cocoa contains protein by nature, none added
Yeast (added)	No	No	No	

* EU: Regulation 1169/2011

** USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

*** Japan: Food Labelling Standards (Cabinet Office Order No. 10 of 2019)

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Origin statement

ofi cocoa – Manufacturing site: Olam Cocoa BV (the Netherlands)

01 November 2024

Dear valued customer,

With respect to the origin of ingredients for our assortment of cocoa butter, liquor (mass) and powder recipes, we inform you as follows:

COCOA

- **deZaan Cocoa Powders, Cocoa Masses and Cocoa Butters**

- All cocoa products produced by Olam Cocoa B.V. are manufactured in the Netherlands.
- The botanical origin of the cocoa used for **ofi** products is Theobroma cacao (L.).
- The majority* of the cocoa beans used for production are grown in West-African countries like Ivory Coast, Ghana, Nigeria, and Cameroon.

**Cocoa beans can be sourced from any cocoa-growing country: Brazil, Cameroon, Costa Rica, Dominican Republic, Ecuador, Ghana, Grenada, Guinea, Haiti, Honduras, India, Indonesia, Ivory Coast, Liberia, Madagascar, Malaysia, Mexico, Nicaragua, Nigeria, Panama, Papua New Guinea, Peru, Sierra Leone, Solomon Islands, Tanzania, Togo, Trinidad, Uganda, Vanuatu, Venezuela, Vietnam.*

Should there be any cocoa-growing country that is not in this list, we reserve the right to buy our cocoa beans from those countries as well.

- **Unicao Cocoa Masses**

- 'UINM', 'BM' and 'NM' cocoa masses are produced as blocks in Ivory Coast using cocoa beans from Ivory Coast and are melted at Olam Cocoa B.V. when supplied in bulk (liquid).
- 'UGNM' cocoa masses are produced in blocks in Ghana using cocoa beans from Ghana** and are melted at Olam Cocoa B.V. when supplied in bulk (liquid).

***with the possible addition of cocoa butter (max. 3%) of West-African origin.*

- **Specialty Recipe Exceptions**

- **ofi** Specialty product origins are clearly indicated on the **ofi** cocoa product specification (Technical Data Sheet).

OTHER

- **Alkalizing agents**
 - Alkalizing agents are sourced from EU countries.
 - Potassium carbonate is manufactured in the Netherlands, Italy, Belgium, France, or Germany.
 - Sodium hydroxide is manufactured in the Netherlands, Belgium, or Germany.
 - Ammonium hydroxide is manufactured in Germany.
- **Lecithin (sunflower and rapeseed)**
 - sourced from Hungary

We reserve the right to source these ingredients outside countries listed where required.

This statement is valid for one year from the date written above.

Kind regards,

ofi

Contaminant statement

ofi cocoa

1 december 2024

Dear valued customer,

ofi cocoa regularly tests for certain regulated chemical residues, toxins and elements. This is done via a monitoring program which is based upon periodic analyses conducted on an array of finished and semi-finished products.

This monitoring program assures that our operations are in compliance with established regulatory limits as embedded in the applicable regulations for cocoa products for the market **ofi** directly ships the product to.

With the program in place, we have built a historical knowledge base regarding the potential presence and level of contaminants in our products. In the unlikely event that we do discover residual levels above normally identified thresholds:

- We do a risk analysis to determine if any immediate corrective action is required;
- We increase the frequency of sampling, to make sure that indeed it is an incident not a change in process or sourcing conditions;
- We investigate the source of the contamination and take corrective measures as required, either as an independent organization or in concert with trade associations.

Due to the confidential nature of the data developed via this program, we reserve the right to share this information only in a direct fashion. The effectiveness of our contaminants monitoring program can be reviewed during on-site visits or audits.

This statement is valid for one year from the date written above.

Kind regards,

ofi

Non-Ionization statement
ofi cocoa

1 November 2024

Dear valued customer,

We hereby confirm that the cocoa products produced by **ofi** cocoa are not treated with ionizing radiation.

This statement is valid for one year from the date written above.

Kind regards,

ofi

Non-Nanotechnology statement

ofi cocoa

1 November 2024

Dear valued customer,

We hereby confirm that the cocoa products produced by **ofi** cocoa are not manufactured with the help of nanotechnology. We also confirm that our cocoa products do not contain engineered nanomaterials (intentionally produced materials with one or more dimensions of the order of 100 nm or less).

This statement is valid for one year from the date written above.

Kind regards,

ofi