



# DCP-22EXBRU-89B

Product specification according to the legislation of USA

JOHN E. KOERNER & CO., INC  
4820 JEFFERSON HIGHWAY  
JEFFERSON LA 70121  
UNITED STATES

## Product Specification

**Legal denomination :** High fat cocoa processed with alkali  
**Certification** Certified HALAL  
**Commercial name :** Extra Brute  
**Item :** DCP-22EXBRU-89B

## Typical composition

high fat cocoa powder processed with alkali

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

## Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	3073419330119	1.000 KG
BOX	13073419330116	6.000 KG
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		72BOX/PAL

## Product characteristics

Appearance : red  
Colour : deep dark red  
Smell and taste : typical for an alkalized cocoa powder without off-taste

## Chemical limits

		<b>Ref.Method</b>
MOISTURE	max 4.50 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22.0 - 24.0 %	IOCCC14(1972)
pH	7.7 - 8.1 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL

## Physical limits

	<b>Ref.Method</b>
Particle size : 99.8 % $\pm$ 0.2 min < 75 $\mu$ m , 200 mesh sieve	IOCCC 38(1990)

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Barry Callebaut Cocoa AG - Hardturmstrasse 181  
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for customer 38135

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### Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

### Shelf life

24 Month (s) after production date

### Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	287 kcal	VITAMIN B2 RIBOFLAVIN	0.300 mg
ENERGY VALUE	1,201 kJ	VITAMIN B2 (DV)	23.1 %
CALORIES FROM FAT	193 kcal	VITAMIN B3/PP NIACIN/NICOTIN	2.400 mg
TOTAL PROTEIN	18.9 g	VITAMIN B3 (DV)	15.0 %
PROTEIN (DV)	37.8 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	45.0 g	VITAMIN D CALCIFEROL	1.100 µg
TOTAL CARBOHYDRATES (DV)	16.4 %	VITAMIN D (DV)	5.5 %
SUGARS (MONO+ DISACCHARIDES)	0.4 g	VITAMIN D (IU)	44
ADDED SUGARS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	1.800 mg
ADDED SUGARS (DV)	0.0 %	VITAMIN E (DV)	12.0 %
POLYOLS	0.0 g	VITAMIN E (IU)	3
POLYDEXTROSE	0.00 g	FOLATE	35.500 mg
STARCH	8.4 g	FOLATE RDA	8.9 %
TOTAL FAT	23.0 g	SODIUM	16.2 mg
TOTAL FAT (DV)	29.5 %	SODIUM (DV)	0.7 %
SATURATED#FATTY#ACID	13.8 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED#FATTY#ACID (DV)	69.2 %	VITAMIN C (DV)	0.0 %
#MONO#UNSATURATED#FATTY#ACID	7.5 g	PHOSPHORUS	620.1 mg
#POLY UNSATURATED#FATTY#ACID	0.7 g	PHOSPHORUS (DV)	49.6 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM	135.0 mg
CHOLESTEROL	0.0 mg	CALCIUM (DV)	10.4 %
CHOLESTEROL (DV)	0.0 %	IRON	42.00 mg

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ORGANIC ACIDS	2.60 g	IRON (DV)	233.3 %
DIETARY FIBRE	29.0 g	MAGNESIUM	521.0 mg
DIETARY FIBRE (DV)	103.6 %	MAGNESIUM (DV)	124.0 %
TOTAL ALKALOIDS	2.01 g	ZINC	5.50 mg
CAFFEINE	0.20 g	ZINC (DV)	50.0 %
THEOBROMINE	1.81 g	IODINE	0.00 µg
ALCOHOL	0.00 g	IODINE (DV)	0.0 %
POLY HYDROXYPHENOLS	2.60 g	CHLORIDE	30.20 mg
VITAMIN A RETINOL	8.800 µg	POTASSIUM	4,600.0 mg
VITAMIN A (IU)	29	POTASSIUM (DV)	97.9 %
VITAMIN B1 THIAMIN	0.300 mg	ASH CONTENT	9.59 g
VITAMIN B1 (DV)	25.0 %		

### Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	0	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

### Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0

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### Other substances of interest

LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	0	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0		

Legend : 1 = present 0 = absent

### Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

### Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

### Kosher certification

#### Kosher Pareve

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 2023/06/08 for customer JOHN E. KOERNER & CO., INC

Claire-Marie Petit

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