



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See www.doitorganic.com

Product	Organic Cocoa powder 20/22 Alkalized
Code	20221
Country of agricultural origin	Africa, South America, Central America, Caribbean
Country of last processing	The Netherlands, Germany, France, Italy
Last update	21-12-2023
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic cocoa beans
Additives	Acidity corrector: Potassium carbonate
Process	Cocoa beans are cleaned, winnowed (de-shelled), alkalized & roasted (sterilized), ground into cocoa mass. The Cocoa mass is then sieved, passed magnets or metal detection, packed and stored under proper storage conditions.

Sensorial properties	
Smell	Typical cocoa, without off-flavour
Colour	Brown
Taste	Typical cocoa, without off-tase
Appearance	Powder

Packing	
Net content	25 kg
Kind of packing	Multiply Kraft paper bag with fixed polythene inner layer
Pieces per pallet	30

Shelf life	
Recommended storage conditions	Store in a cool, dry and rodent proof area. Temperature: max 25°C. Humidity: max 65%
Maximum shelf life	2 years after production



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Indicative nutritional values (per 100 gram)		(from supplier)
Energy	1725 kJ 413 kcal	
Protein (g)	22.6	
Fat (g)	21.0	Saturated: 13.2
Carbohydrates (g)	22.0	Sugars: 0.7
Dietary fibre (g)	23.7	
Salt (g)	0.05	

Analytical properties	
Fat content (%)	20-22
Moisture (%)	< 5
Fineness (<75micron sieve)(%)	99.7 +/-0.3
pH (increase protein properties)	7.0 – 7.8
Ash (%)	< 14
Lipase activity	Negative

Microbiological Properties (indicative)	
Total Plate Count (cfu/g)	< 5.000
Yeasts (cfu/g) & Moulds (cfu/g)	< 50
Enterobacteriaceae (cfu/g)	< 10
E. coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No