

# Product Specification



<b>Product name</b>	Cocoa Powder 10 – 12% Fat																																					
<b>Product brand</b>	Edlyn																																					
<b>Product codes</b>	I00082																																					
<b>Product pack sizes</b>	6 x 1 kg																																					
<b>Product description</b>	<p>A fine dark brown powder produced by the mechanical expression of fat and milling of properly fermented, dried and roasted cocoa beans (Theobroma Cacao). The product has a strong bitter chocolate flavour. It is a 10-12% alkalisated cocoa powder.</p> <p>It is free from foreign contamination and is made in accordance with good manufacturing practices and FSANZ standards and the requirements of the Codex Alimentarius Standard for Cocoas CAC/RS 105 1978</p>																																					
<b>Ingredients</b>	Cocoa Powder																																					
<b>Allergens</b>	None																																					
<b>Nutritional Information Panel</b>	<table border="1"> <thead> <tr> <th colspan="3">Nutrition Information</th> </tr> </thead> <tbody> <tr> <td><b>Servings per package:</b></td> <td colspan="2">10</td> </tr> <tr> <td><b>Serving size:</b></td> <td colspan="2">100 g</td> </tr> <tr> <td><b>Average Quantity</b></td> <td><b>*Per serving</b></td> <td><b>*Per 100 g</b></td> </tr> <tr> <td><b>Energy</b></td> <td>832 kJ</td> <td>832 kJ</td> </tr> <tr> <td><b>Protein, total</b></td> <td>18.0 g</td> <td>18.0 g</td> </tr> <tr> <td>– <b>gluten</b></td> <td>Not detected</td> <td>Not detected</td> </tr> <tr> <td><b>Fat, total</b></td> <td>11.0 g</td> <td>11.0 g</td> </tr> <tr> <td>– <b>saturated</b></td> <td>7.0 g</td> <td>7.0 g</td> </tr> <tr> <td><b>Carbohydrate</b></td> <td>18.5 g</td> <td>18.5 g</td> </tr> <tr> <td>– <b>sugars</b></td> <td>Less than 1 g</td> <td>Less than 1 g</td> </tr> <tr> <td><b>Sodium</b></td> <td>20 mg</td> <td>20 mg</td> </tr> </tbody> </table> <p>* All specified values are based on theoretical calculations.</p>		Nutrition Information			<b>Servings per package:</b>	10		<b>Serving size:</b>	100 g		<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>	<b>Energy</b>	832 kJ	832 kJ	<b>Protein, total</b>	18.0 g	18.0 g	– <b>gluten</b>	Not detected	Not detected	<b>Fat, total</b>	11.0 g	11.0 g	– <b>saturated</b>	7.0 g	7.0 g	<b>Carbohydrate</b>	18.5 g	18.5 g	– <b>sugars</b>	Less than 1 g	Less than 1 g	<b>Sodium</b>	20 mg	20 mg
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<b>Country of origin</b>																																						
<b>Directions for storage</b>	Store in a cool, dry place																																					
<b>Shelf life</b>	Unopened packs have 12 months' shelf life from date of manufacture, recorded as Best Before.																																					
<b>GMO status</b>	Does not contain genetically modified ingredients																																					

<b>Issued by</b>	Johanna Henderson	<b>Issue Date</b>	24/06/2019	<b>Version number</b>	9
<b>Approved by</b>	Aida Golneshin	<b>Supersedes</b>	30/01/2019		
<b>Reason for change</b>	Updated NIP			Specification template version number: 4	



<b>Claims</b>	Gluten Free												
<b>Certification/ Suitability</b> - Halal - Kosher - Vegan # # based on recipe review	Certified Certified Suitable												
<b>Quality specifications</b>	<table border="1"> <thead> <tr> <th>Quality test</th> <th>Test range</th> </tr> </thead> <tbody> <tr> <td>pH</td> <td>6.9 – 7.5</td> </tr> <tr> <td>Moisture %</td> <td>5.0 Max</td> </tr> <tr> <td>Fat %</td> <td>10 – 12</td> </tr> </tbody> </table>	Quality test	Test range	pH	6.9 – 7.5	Moisture %	5.0 Max	Fat %	10 – 12				
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<b>Packaging</b>	1 kg laminate plastic bags packed 6 per carton.												
<b>Distribution</b>	Non-refrigerated transport												
<b>Palletisation</b>	<table border="1"> <tbody> <tr> <td><b>Cartons per Layer</b></td> <td>12</td> </tr> <tr> <td><b>Layers per Pallet</b></td> <td>5</td> </tr> <tr> <td><b>Cartons per Pallet</b></td> <td>60</td> </tr> </tbody> </table>	<b>Cartons per Layer</b>	12	<b>Layers per Pallet</b>	5	<b>Cartons per Pallet</b>	60						
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<b>EAN</b>	933221 6000767												
<b>TUN</b>	1933221 6000764												

*The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.*

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