

 <a href="http://WWW.FRUTEX.COM.AU">WWW.FRUTEX.COM.AU</a> 18 ST ALBAN'S RD   KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION		Product Code:	<b>COCO060</b>
	<b>COCOA POWDER ALKALISED</b> <b>10-12 25KG</b>		Issue No:	14
			Change Notice No:	13
			Date Issued:	06/01/2026

### Product Identification

Product Name	Cocoa Powder Alkalised 10-12 25kg
Country of Origin	Product of Malaysia or Singapore or Indonesia Primary components from Ghana, Indonesia, Cameroon, and Ivory Coast (Côte d'Ivoire).
Description	Fat Reduced Cocoa Powder Alkalised
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Cocoa Powder.

### Personal Diet & Regulations

Allergens due to ingredient nature	Cocoa Powder Alkalised 10-12 25kg contains sulphites, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required.
GMO statement	Cocoa Powder Alkalised 10-12 25kg is a non GM product.
Halal accreditation	Cocoa Powder Alkalised 10-12 25kg is Halal suitable (validation means: Certified).
Kosher accreditation	Cocoa Powder Alkalised 10-12 25kg is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Cocoa Powder Alkalised 10-12 25kg is to meet and conform to all current food legislations.

### Nutritional Information

Nutrient		Average quantity per 100g	Units
Total Ash		9.8	%
Moisture		4	%
Energy		1302	kJ
Protein		22	g
Fat	Total	11	g
	Saturated	6.8	g
Carbohydrate	Total	12.5	g
	Sugars	1	g
Dietary Fibre		32	g
Sodium		30	mg
Potassium		3500	mg
Data from theoretical source (Information obtained from the supplier according to Regulation (EU) 1169/2011).			

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Typical of cocoa powder, light brown
Flavour / aroma	Typical of cocoa powder with no off flavours / odours
Appearance	Brown free flowing powder

Physical Specification(s)	
Test / Parameter	Specification
Particle size	min 99.5% through 75µm

Microbiological Specification(s)	
Test / Parameter	Specification
Standard Plate Count	≤ 5,000 cfu/g
Yeast	≤ 50 cfu/g
Moulds	≤ 50 cfu/g
E. Coli	< 10 cfu/g
Salmonella	Negative /375g
Enterobacteriaceae	<10 /g

Chemical Specification(s)	
Test / Parameter	Specification
Fat	10.0 - 12.0 %
PH	7.0 - 7.4
Moisture	≤ 5.0 %

Packaging description:	Product shall be packed in multiwalled paper bag glued and heat sealed. No staples, wire closure or castrating rings to be used.
Traceability comments:	Lot number
Delivery temperature:	Delivery temperature is <25°C.
Pack size:	25kg
Storage and shelf life:	Before opening, the product should be stored at <25°C. Additionally, store in clean dry area away from direct sunlight or heat If stored as advised, the shelf life in original, unopened packaging should be 24 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.	
---	--

Quality: Elleny Santoso	Signature: ES	Date: 1/6/2026
Authorised by: Sandy Tsoutsas	Signature: ST	Date: 1/6/2026