



DCP-22SP-760

Product specification according to the legislation of USA

Product Specification

Legal denomination :	High fat cocoa processed with alkali
Commercial name :	Extra Brut
Item :	DCP-22SP-760

Typical composition

high fat cocoa powder processed with alkali

Delivery form

	EAN	Net weight
UC	3073414270922	1.000 KG
BOX	13073414270929	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

		Ref.Method
MOISTURE	max 5 %	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
ASHES (FAT FREE DRY MATTER)	max 14.00 %	IOCCC16(1973)

Physical limits

	Ref.Method
Particle size : 99.5 % min < 75 µm, 200 mesh sieve	IOCCC 38(1990)

Microbiological limits

	Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g ISO4833
YEASTS	max 50/g ISO7954



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Microbiological limits		Ref.Method
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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 B3 (DV)	12.0 %
ENERGY VALUE	1,201 kJ	VITAMIN B5 PANTOIC ACID	1.400 mg
CALORIES FROM FAT	193 kcal	VITAMIN B5 (DV)	14.0 %
TOTAL PROTEIN	18.9 g	VITAMIN B6 PYRIDOXIN	0.200 mg
PROTEIN (DV)	37.8 %	VITAMIN B6 (DV)	10.0 %
MILK PROTEIN	0.0 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
TOTAL CARBOHYDRATES	45.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	15.0 %	VITAMIN D CALCIFEROL	1.000 µg
SUGARS (MONO+ DISACCHARIDES)	0.4 g	VITAMIN D (DV)	10.0 %
POLYOLS	0.0 g	VITAMIN D (IU)	40
POLYDEXTROSE	0.00 g	VITAMIN E ALPHA-TOCOPHEROL	1.600 mg
STARCH	8.4 g	VITAMIN E (DV)	5.3 %
TOTAL FAT	23.0 g	VITAMIN E (IU)	2
TOTAL FAT (DV)	35.4 %	VITAMIN H BIOTIN	0.000 mg
SATURATED#FATTY#ACID	13.8 g	VITAMIN H (DV)	0.0 %
SATURATED#FATTY#ACID (DV)	69.2 %	VITAMIN M FOLIC ACID	35.500 µg
#MONO#UNSATURATED#FATTY#ACID	7.5 g	VITAMIN M (DV)	8.9 %
#POLY UNSATURATED#FATTY#ACID	0.7 g	SODIUM	16.2 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	SODIUM (DV)	0.7 %
CHOLESTEROL	0.0 mg	VITAMIN C L-ASCORBIC ACID	0.000 mg
CHOLESTEROL (DV)	0.0 %	VITAMIN C (DV)	0.0 %
ORGANIC ACIDS	2.60 g	PHOSPHORUS	620.1 mg
DIETARY FIBRE	29.0 g	PHOSPHORUS (DV)	77.5 %
DIETARY FIBRE (DV)	116.0 %	CALCIUM	107.8 mg
TOTAL ALKALOIDS	2.01 g	CALCIUM (DV)	10.8 %

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM



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CAFFEINE	0.20 g	IRON	42.00 mg
THEOBROMINE	1.81 g	IRON (DV)	233.3 %
ALCOHOL	0.00 g	MAGNESIUM	391.3 mg
POLY HYDROXYPHENOLS	2.60 g	MAGNESIUM (DV)	97.8 %
VITAMIN A RETINOL	8.000 µg	ZINC	5.50 mg
VITAMIN A (DV)	0.5 %	ZINC (DV)	36.7 %
VITAMIN A (IU)	27	IODINE	0.00 µg
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE (DV)	0.0 %
VITAMIN B1 THIAMIN	0.300 mg	CHLORIDE	30.20 mg
VITAMIN B1 (DV)	20.0 %	POTASSIUM	3,323.0 mg
VITAMIN B2 RIBOFLAVIN	0.300 mg	POTASSIUM (DV)	94.9 %
VITAMIN B2 (DV)	17.6 %	ASH CONTENT	9.59 g
VITAMIN B3/PP NIACIN/NICOTIN	2.400 mg		

Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	0
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

"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

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Kosher certification

Kosher Pareve

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

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EXTRA BRUTE



A bright and intense red color, this cocoa powder is ideal for coating truffles or for an amber dusting

Application

Sponge

Decoration

Sauce



Availabilities

Packaging	SKU code	Shelf life	Kosher
2.5kg bag		24 months	KP-
1 kg bag	DCP-22SP-760	24 months	KP-

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