COMINTER bio	PRODUCT SPECIFICATION	
Item Code	**PRODUCT NAME** COCOA MASS (LIQUOR)	**Supplier** CARE

1) GENERAL DESCRIPTION

Product	Whole product obtained by the process of the cocoa seeds (*Theobroma cacao L.*), rich in its natural fats. Also known as cocoa liquor.
Origin	Dominion Republic

2) NUTRITIONAL VALUES in 100 g
(Average Values - Source: USDA Nutrient Database)

Energy value	n.d.
Carbohydrate	n.d.
Protein	n.d.
Fat	52-58 g
Ash	n.d.
Dietary fiber	n.d.
Water	≤ 1,5 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Consistent unctuous mass, dark brown colour
Smell	Characteristic, no off smell
Taste	Characteristic very bitter and slightly astringent, no off taste
Alerts	None

4) MICROBIOLOGICAL PARAMETERS

Total plate count	≤ 100.000 ufc/g
E. Coli	< 100 ufc/g
Yeasts and Moulds	< 100 ufc/g
Salmonella	Assenti
Aflatoxin (B1-B2-G1-G2)	B1 < 5 ppb Totali < 10 ppb

5) BIOLOGICAL PARAMETERS

GMO	Absent

6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Available
Bio Suisse	
JAS	
Kosher	Available
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from direct light, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	External: cardboard box. Internal: polythene bags.
Net weight	25 kg
Shelf -life	Best before date within 24 months from the production

9) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"

- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"

- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"

- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"

- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"

10) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES
Shellfish and derived products	NO	NO	NO
Eggs and derived products	NO	NO	NO
Fish and derived products	NO	NO	NO
Peanuts and derived products	NO	NO	NO
Soy and derived products	NO	NO	YES
Lupin and derived products	NO	NO	YES
Milk and derived products (included lactose)	NO	NO	NO
Fruit with shell: almonds (*Amigdalus communis L.)*, hazelnuts (*Corylus avellana)*, walnuts (*Juglans regia)*, cashew nuts (*Anacardium occidentale)*, pecan nuts [*Carya illinoesis (Wangenh) K.Koch*], Brasile nuts (*Bertollethia excelsia)*, pistachio (*Pistacia vera)*, Macadamia nuts (*Macadamia ternifolia)* and derived products	NO	NO	YES
Celery and derived products	NO	NO	YES
Mustard and derived products	NO	NO	YES
Sesame seeds and derived products	NO	NO	YES
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO_2	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020