	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>COCOA BAKING CANNED</b>	ED No: 03
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## 1. PRODUCT NAME

COCOA BAKING CANNED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Cocoa baking is unsweetened fat-reduced powder produced by grinding cocoa beans and pressing out the cocoa butter. The resulting cocoa powder is low in fat but has an intense chocolate taste.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Cocoa powder, sugars or sweeteners.

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 4. PROCESSING

### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CAC/RCP 72-2013, "Code of Practice for the prevention and reduction of Ochratoxin A Contamination in Cocoa"

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

### MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

### MAXIMUM LIMITS

pH

5.0 – 7.6


### QUALITY PARAMETERS

### MAXIMUM LIMITS

Cocoa butter content  $\geq 10\%$  m/m but  $< 20\%$  m/m

## 7. PHYSICAL CRITERIA



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#### PARAMETER

Appearance and colour	Deep or dark brown.
Odour or flavour	Pleasing cocoa flavour and cocoa aroma
Texture	Homogeneous powder
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

#### 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	312 Kcal
Proteins	18.6 g
Carbohydrate	11.5 g
Fats	21.7 g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade can or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 250g to 500 g
Warranty at delivery location	4 months

#### 11. LABELLING

11.1. UNSTD-GEN-02 “UN Product Labelling”

#### 12. OTHER REQUIREMENTS

12.1. CODEX STAN 105-1981, “CODEX Standard for cocoa powders (cocoas) and dry mixtures of cocoa and sugars”

12.2. UNSTD-GEN-03: “UN Inspection”

12.3. UNSTD-GEN-04: “UN Certification”