

	UN RATIIONS STANDARD	DATE: 01/08/2016
	COCOA BAKING CANNED	ED No: 02
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1. PRODUCT NAME

COCOA BAKING CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Cocoa baking is unsweetened fat-reduced cocoa powder obtained from cocoa cake transformed into powder.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cocoa powder, Cocoa butter content

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

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

6.3

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	Appropriate to the product.
Odour or flavour	Pleasing cocoa flavour and cocoa aroma
Texture	Homogeneous powder
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

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	228 Kcal
Proteins	19.6 g
Carbohydrate	57.9 g
Fats	13.7 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade can that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 1 kg
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"