

COCOA POWDER

DESCRIPTION Minimum 20% cocoa food preparation.

INGREDIENTS Sugar, semi defatted cocoa powder (20%), corn starch and vanilla flavouring.

PRODUCT ORIGIN EU (Spain).

SHELF LIFE Minimum 36 months from production date.

USE INSTRUCTIONS Pour the content of the sachet into a glass. Add water. Stir and drink.

STORAGE AND TRANSPORT CONDITIONS Consume once opened. Keep in a cool and dry place.

PACKAGING

Net weight: 20g

Material: Polyester (12 µm) / Aluminium (9 µm) / Polyethylene LD (40 µm).

Colour: Pantone 4725C. Texts in black.

TRACEABILITY

Batch, DOP and BBE information marked on sachet one side sealing.

Batch: operator code+ julian calendar day+ (c+yy+xxx)

Date of production (DOP): mm yy

Best Before End (BBE): mm yy

PHYSICO-CHEMICAL CRITERIA

Moisture	pH
3 ± 1	7 ± 1

ORGANOLEPTIC CHARACTERISTICS

Texture: Powder

Flavor: Typical of cocoa, absence of strange odours and flavours.

Smell: Characteristic

Colour: Light brown

MICROBIOLOGICAL CRITERIA

Aerobic mesophilic micro-organisms: < 5000 cfu/g

Moulds and yeasts at 25°C: < 50 cfu/g

Listeria monocytogenes: < 10 cfu/g

E. coli B-Glucuronidase+: < 10 cfu/g

EColiforms at 30°C: < 10 cfu/g

Salmonella spp: Absence in 25 g

NUTRITION DECLARATION

	100 g
Energy	1540 kJ / 365 kcal
Fat	2.7 g
of which saturates	1.7 g
Carbohydrates	73 g
of which sugars	59 g
Protein	6.2 g
Salt (Sodium)	0.12 g

ALLERGEN DECLARATION

Cereals containing gluten and products thereof	Celery and products thereof
Crustaceans and products thereof	Mustard and products thereof
Eggs and products thereof	Sesame and products thereof
Fish and products thereof	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ .
Peanuts and products thereof	Lupin and products thereof
Soybeans and products thereof	Molluscs and products thereof
Milk and products thereof	<input checked="" type="checkbox"/> Contain allergen
Nuts and products thereof	<input type="checkbox"/> May contain traces

APPLICABLE LEGISLATION

Product complies with the applicable European Regulations and CODEX ALIMENTARIUS guidelines on food safety.

Product complies with the applicable regulations on maximum limits of phytosanitary residues and other contaminants established in the EU for cocoa powder derivatives, according to Regulation 915/2023.

Review	Date	Modification	Approved by
1	09/23	Updating of technical sheets	Dept. Product development

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Jomipsa has management systems in place that are certified by Bureau Veritas in accordance with the requirements of the following Standards:

ISO9001 – Quality Management Systems

ISO 14001 - Environmental Management Systems

FSSC 22000– Food Safety Management Systems