



Product Specification Cocoa Juice

Product:	100% Cocoa pulp juice, pasteurized
Country of production:	Ghana
Trading units:	3L and 20L
Minimum sales unit 3L:	Overpackaging containing 6 x 3L units
EPAL loading 3L:	6 overpackages per level, 5- 6 levels
Article number:	1001 (3L), 1002 (20L)
Packaging:	Bag in box
Contact material:	LLD/LDPE, declaration of compliance available
Ingredients:	100% cocoa pulp juice, no additives
Transport and storage:	6°C, protection against sunlight
Product characteristics:	vegetarian, vegan, no added sugar
Best before:	Min. 6 months in terms of quality. Shelf life analysis is still ongoing, expected to reach 18 months. Microbiological values are given after 4 months at 6°C.
After opening:	Recommended to store at 6°C and consume within 1 month after opening.

Sensory requirements

Appearance	Beige-yellow, opaque
Odour and Taste	Sweet, juicy, evocatives of banana, white peach and litchi

Physico-chemical parameters

<i>Unit</i>	<i>Mean</i>	<i>Range</i>
°Brix	17.8°	15.6 – 20°
pH	3.8	3.7 - 3.95
Total titrable acid (as citric acid pH 8.1)	7.6 g/l	6.5 – 9.5 g/L
Relative density	1.074 g/ml	1.060 – 1.090 g/ml

Nutritional values per 100mL

Energy	70 kcal or 296 kJ
Fat	0 g
Carbohydrates	18.11 g
- Fructose	7.24 g
- Glucose	7.06 g
- Sucrose	1.57 g
- Fibres	2.24 g
Protein	< 0.5 g
Natrium	0 g

**Microbiological information (after 4 month, storage at 6°C)**

Parameter	Unit	Range
Total viable count	CFU/g	< 10 ³
Yeasts	CFU/g	< 500
Moulds	CFU/g	< 5000
Pathogenic bacteria		
<i>E.coli</i>	CFU/g	not detected
<i>Coag. positive Staphylococci</i>	CFU/g	not detected
<i>Bacillus cereus</i>	CFU/g	< 500
<i>Clostridium perfringens</i>	CFU/g	not detected
<i>Salmonella</i>	In 25g	negative
<i>Listeria monocytogenes</i>	In 25g	negative
<i>Campylobacter</i>	In 25g	negative

Food safety and quality: We are guided by the Code of Practice of AIJN, Swiss and European Food Law

Heavy metals: Pb, Cd, As, Cu, Fe, Zn and Ni levels comply with the Commission Regulation (EC) No 1881/2006 as well as the self-regulated limits recommended by AIJN.

Pesticide residues: No pesticide residues were detected

Allergens: No allergens are present

Ionization: Juice was not ionized

GMO Status: no GMO used during cultivation or processing

Producer:

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