	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>COCOA BAKING CANNED</b>		ED No: 01
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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 powder **not** < 25% m/m

Cocoa butter content **≥ 10% m/m but < 20% m/m**

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## 7. PHYSICAL CRITERIA

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 of the product to protect product, maintaining sanitary and organoleptic qualities intact 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"

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