	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>COCOA BAKING CANNED</b>		ED No: 04
	<b>CODE: UNSTD-COM 3106</b>		Page 1 of 2

## 1. PRODUCT NAME

COCOA BAKING CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Cocoa baking is unsweetened powder and prepared from Cocoa beans that are treated with an alkaline solution to reduce its acidity, and to make them darker in color, and milder in flavor. No preservatives are added.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Cocoa processed with alkali

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 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

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
Moisture	≤ 5 %
pH	≥ 6
Ochratoxin A	≤ 3ug/kg

QUALITY PARAMETERS	LIMITS
Total ash	< 14 % (on dry basis matter and fat-free basis)
Fat	10 - 12 % (on dry basis matter and fat-free basis)

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Deep or dark brown.
Odour or flavour	Characteristic cocoa flavour and cocoa aroma

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Texture	Homogeneous fine powder, fineness min. 99 %, shall pass through a 200 mesh.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

## 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in 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	420 kcal
Proteins	19 g
Carbohydrate	59 g
Fats	12 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 250 g to 500 g
Warranty at delivery location	Minimum 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"