



INTERBELKA S.A.

COCOA POWDER - IBK.



Natural Cocoa Powder



Alkalized Cocoa Powder

COCOA POWDER - IBK.

Product Name: Natural Cocoa Powder.

Composition: Nonfat cocoa paste, pressed and pulverized.

Description: A free-flowing powder from powdered cocoa cake obtained by the pressing of cocoa paste. The product is made from the cocoa seeds (*Theobroma cacao*, family malvaceae linnaeus)

Physical and Chemical properties

Parameter	Method	Range	Frequency
Humidity	(AOAC 18 th 931.04)	Max. 5 %	Each Lot
Fineness	(IOCCC 11:1970)	Max. 98 %	Each Lot
PH	(AOAC 18 th 981.12)	5,0-6,7	Each Lot
Sedimentation	CONO DE INHOFF	Max. 2 ml	Each Lot
Fats	(AOAC 18 th 963.15)	10-12 %	Each Lot
Fats	(AOAC 18 th 963.15)	22-24 %	Each Lot

Organoleptic Characteristics

Parameter	Method	Range	Frequency
Color	Sensory	Brown	Each Lot
Color	Sensory	Brown	Each Lot
Smell	Sensory	Characteristic, free from foreign odors	Each Lot
Taste	Sensory	Characteristic, free from foreign odors	Each Lot



Natural Cocoa Powder

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Guayaquil-Ecuador.

Product Name: Alkalized Cocoa Powder.

Composition: Nonfat cocoa paste that is, pressed and powdered potassium carbonate.

Description: A free-flowing powder derived from alkalized cocoa cake that is pulverized that is obtained by a process that consists of the pressing of alkaline cocoa paste. The product is made from the cocoa beans (Theobroma cacao, family malvaceae Linnaeus)

Physical and Chemical properties

Parameter	Method	Range	Frequency
Humidity	(AOAC 18 th 931.04)	Max. 5 %	Each Lot
Fineness	(IOCCC 11:1970)	Max. 98 %	Each Lot
PH	(AOAC 19 th 970.21)	6,8 -7,2	Each Lot
Sedimentation	CONO DE INHOFF	Max. 2 ml	Each Lot
Fats	(AOAC 19 th 963.15)	10-12 %	Each Lot
Fats	(AOAC 19 th 963.15)	22-24 %	Each Lot

Organoleptic Characteristics

Parameter	Method	Range	Frequency
Color	Sensory	Dark Brown	Each Lot
Color	Sensory	Dark Brown	Each Lot
Smell	Sensory	Characteristic, free from foreign odors	Each Lot
Taste	Sensory	Characteristic, free from foreign odors	Each Lot



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GENERAL INFORMATION.

- **Characteristics:** Sub-product of cocoa.
- **Container state:** Kraft multiwall bags in good conditions with internal wrap made of low density Polyethylene, sealed with capacity of 25 kg, 20kg, 15kg, or the measurements or weight required by the customer.
- **Storage conditions:** Storage in cool, dry place. Place the product in an area that has constant and appropriate air circulation, free from humidity and free from direct exposure to the sun.
- **Shelflife:** 2 years from the date in which it was manufactured, when conserved in proper storage conditions, free from moisture and away from heat sources.

Microbiological analysis

Parameter	Method	Range	Frequency
Aerobic mesophilic	(AOAC 18 th 900.12)	Max. 5000 ufc/g	Each Lot
Molds	(AOAC 18 th 900.12)	Max. 50 ufc/g	Each Lot
Yeast	(AOAC 18 th 900.12)	Max. 50 ufc/g	Each Lot
Coliforms	(AOAC 18 th 900.12)	10 ufc/g	Each Lot
Escherichia coli	(AOAC 18 th 900.12)	Absence	Each Lot
Staphilococcus Aureus:	(AOAC 2003.07)	Absence	Client order
Salmonella	(AOAC-RI # 960801))	Absence/ 25 g	Each Lot
Listeria monocytogenes	(AOAC 996.14)	Absence/ 25 g	Biweekly

Chemical Contaminants:

Parameter	Method	Range	Frequency
Cooper	(AOAC 10 th 999.10)	Max. 50 ppm	One time per years
Arcenic	(AOAC 10 th 999.10)	Max. 1 ppm	One time per years
Iron	(AOAC 10 th 999.10)	Max. 2 ppm	One time per years
Lead	(AOAC 10 th 999.10)	Max. 2 ppm	One time per years
Cadimium	(AOAC 10 th 999.10)	Max. 0,5 ppm	One time per years
Mercury	(AOAC 10 th 999.10)	Max. 1,0 ppm	One time per years

Pesticides Residues:

Screening:

GC-MS-Based on the accredited method OC-009; ISO/EC 170025:2005,

HPLC-MS/MS-Based on the accredited method IC-003; ISO/EC 170025:2005,

Frequency once a year

Responsible: External Laboratory.

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Spores and mycotoxins:

Parameter	Method	Range
Fungi		
Thermo resistant	(Alpha compendium of methods for the microbiological examination of food 4th ed 2001)	100
Mesophiles		
Mesophylls aerobic and anaerobic spores	(Alpha compendium of methods for the microbiological + staining of spores wirtz-conklin)	500
thermoresistant	(Alpha compendium of methods for the microbiological + staining of spores wirtz-conklin)	100
Aerobic and anaerobic spores		
Aflatoxina B1	Veratox 8030	5 ppb
Ocratoxinas	Veratox	3 ppb
Aflatoxinas totales (B1*B2+G1+G2)	Veratox	10 ppb

Frequency once a year
Responsible: External Laboratory.

Allergens and GMO:

This product contains no allergens.

This product is made from raw materials that do not contain genetically modified organism.

Frequency once a year
Responsible: External Laboratory.

Applications, uses, and target group:

Suitable for ice, milk, cookies toppings, chocolate drink powder, baking and as a mixture for tobacco.

Distribution Methods:

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This product is distributed by export containers and locally suitable for bulk food transport vehicles.

Un-recommended usage:

Consumption past expiration date/shelf life.

Applicable legal requirements:

COVENIN 1479: 1998 “COCOCA EN POLVO” REQUISITOS.

NORMA TÉCNICA ECUATORIANA-INEN 620 “CACAO EN POLVO REQUISITOS.

NTP 200.007 “CACAO Y CHOCOLATE, CACAO EN POLVO (CACAO) Y SUS MEZCLAS SECAS DE CACAO Y AZUCAR REQUISITOS 2º EDICION.

CODEX STAND 141:2014 CACAO Y CHOCOLATE CACAO EN POLVO (COCOA) Y MEZCLAS SECAS DE CACAO Y AZUCARES.

NORMA TECNICA COLOMBIANA-NTC 518 “CACAO EN POLVO Y SUS MEZCLAS SECAS CON EDULCORANTES”.

NORMA TECNICA ARGENTINA CAP XV “PRODUCTOS ESTIMULANTES O FRUTIVOS”-NOM-186-SSA1/SCFI-2002, PRODUCTOS Y SERVICIOS. CACAO, PRODUCTOS Y DERIVADOS.

CODEX STAN 193-2005 “NORMA GENERAL DEL CODEX PARA LOS CONTAMIONANTES Y TOXINAS PRESENTES EN ALIMENTOS.

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