



KENT FOODS LIMITED

Technical Department

KENT FOODS Ltd, Albex House, Westpoint Business Park,
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www.kentfoods.co.uk

Product name:	346.79 –25kg bag Alkalised Cocoa Powder 10-12% PV2
Product code:	346.53 – 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3

Product information:	
Product description:	346.79 – 25kg bag Alkalised Cocoa Powder 10-12% PV2 "Lightly alkalised Cocoa Powder" Lightly alkalised cocoa powder made from Theobroma Cacao L Seed, deshelled, roasted, pressed out to achieve a specified cocoa butter content, crushed and then finely ground to make cocoa powder
	346.53 - 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3 "Medium alkalised cocoa powder" Medium alkalised cocoa powder made from Theobroma Cacao L Seed, deshelled, roasted, pressed out to achieve a specified cocoa butter content, crushed and then finely ground to make cocoa powder.
Ingredients declaration (as would appear on the product label):	Fat Reduced Cocoa Powder (Legal name as Directive 2000/36/EC)
Allergen advice:	For allergens, see ingredients declaration in BOLD
Product providence claims held:	Halal certified
	Kosher certified
	Can be purchased as UTZ/RA MB
Country of manufacture:	Spain

Doc Ref. QMS 3.9	Version No. 5	Issue Date:07/01/2020
Review Date: 27.10.2020	Issued By: A. Karczmarz	Authorised by: M. Jones

Product name:	346.79 –25kg bag Alkalised Cocoa Powder 10-12% PV2
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To purchase as UTZ Mass Balance Certified

This product can be purchased as UTZ Mass Balance Certified.

If you require UTZ Mass Balance Certified product, please state this on your purchase order (example below):

‘346.70 25kg bag Natural Cocoa Powder 10-12% PV1 - (UTZ MASS BALANCE)’

This is to ensure that our sales dispatch team process your order correctly.

As per the requirements of UTZ MB, do not need to physically label the product as UTZ MB. All confirmation on product and volume will be confirmed electronically on the ‘Goods Inside Portal’ and on sales paperwork.

Sales paperwork will state the following on an additional line:

‘UTZ (mass balance) Member ID: UTZ_CO1000007827’

Full example below:

‘346.70 25kg bag Natural Cocoa Powder 10-12% PV1

UTZ (mass balance) Member ID: UTZ_CO1000007827’

Ingredient:	Compound Ingredients:	Percentage	Function:	Supplier:	Country of origin:
Cocoa cake	N/A	346.79 25kg bag Alkalised Cocoa Powder 10-12% PV2	Main ingredient	Various approved suppliers of IndreSA	Ivory Coast, Ghana, Nigeria, Cameroon, Indonesia, Malaysia, Peru, Dominican Republic, Ecuador
		97.5%			
		346.53 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3			
		96.9%			
Potassium Carbonate (E501)	N/A	346.79 25kg bag Alkalised Cocoa Powder 10-12% PV2	Acidity Regulator	Various approved suppliers of IndreSA	Italy, South Korea
		2.5%			
		346.53 25kg bag Medium Alkalised Cocoa			

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		Powder 10-12% PV3			
		3.10%			

Organoleptic standards:		
Criteria:	Target:	Reject:
Appearance:	Free flowing cocoa powder free from foreign materials	Not free flowing fine cocoa powder with foreign materials present
Colour:	346.79 25kg bag Alkalised Cocoa Powder 10-12% PV2	346.79 25kg bag Alkalised Cocoa Powder 10-12% PV2
	Brown / light brown in colour	Not brown / light brown in colour
	346.53 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3	346.53 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3
	Brown in colour	Not brown in colour
Odour:	Typical cocoa odour, without any off odours	Not typical cocoa odour, with off odours present
Flavour:	Typical cocoa flavour, without any off flavours present	Not typical cocoa flavour, with off flavours present
Texture:	Free flowing fine cocoa powder free from foreign materials	Not free flowing fine cocoa powder with foreign materials present

Product photographic standards:	
Acceptable	
 <p>PV2 COCOA Indecasa Powder</p>	
 <p>PV3 COCOA Indecasa Powder</p>	

Physical standards:					
Criteria:	Unit of measure (example 100g, carton, 1000kg)	Target /Max	Method:	Frequency:	Positive release (yes/no)
Fineness through <75um	100% throughput	99.5% minimum	ICA 38/1990	Every lot number	Yes

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Chemical standards:					
Criteria:	Target & Max	Method:	Number of samples:	Frequency:	Positive release (yes/no)
Moisture content	5.0% maximum	ICA 1/1952	One sample (composite)	Every lot number	Yes
Fat content	10-12%	ICA 14/1972	One sample (composite)	One test per week	Yes
Ash content	346.79 25kg bag Alkalised Cocoa Powder 10-12% PV2	ICA 16/1973	One sample (composite)	One test per week	No
	7 – 9%				
	346.53 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3				
	8 – 9%				
pH	346.79 25kg bag Alkalised Cocoa Powder 10-12% PV2	ICA 1/1952	One sample (composite)	Every lot number	Yes
	6.8 + 0.3				
	346.53 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3				
	7.3 + 0.3				
Polycyclic Aromatic Hydrocarbons	Benzo(a)pyrene: 5.0 ug/kg PAH (Sum of 4) 30.0 ug/kg	Benzo(a)pyrene: MP 0998 rev 5 2018 Sum of 4: AOAC 963.15 1973	One sample (composite)	Annual	No
Acrylamide	No legal limit has been set	PNTA0171 (LC/MS-MS)	One sample (composite)	Annual	No

Mycotoxins Standards:					
Criteria:	Target / Max	Method:	Number of samples:	Frequency:	Positive release (yes/no)
Aflatoxin B1	5ppb maximum	HPLC/FD	One sample (composite)	Annual	No
Aflatoxin (Total)	10ppb maximum	HPLC/FD	One sample (composite)	Annual	No
Ochratoxin A	5ppb maximum	HPLC/FD	One sample (composite)	Annual	No
Laboratory used:	Microsearch Laboratories				
Laboratory accreditation:	UKAS Accredited				

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Microbiological standards:					
Product commercially sterile					No
Criteria:	Target / Max	Method:	Number of samples:	Frequency:	Positive release (yes/no)
Total Aerobic Plate Count cfu/g	5,000 cfu/g maximum	ICA 39/1990	One sample (composite)	Every batch	Yes
Yeasts cfu/g	50 cfu/g maximum	ICA 39/1990	One sample (composite)	Every batch	Yes
Moulds cfu/g	50 cfu/g maximum	ICA 39/1990	One sample (composite)	Every batch	Yes
Enterobacteriaceae cfu/g	<10 cfu/g maximum	ICA 39/1991	One sample (composite)	Every batch	Yes
Coliforms (MPN)	<3 cfu/g maximum	ICA 39/1992	One sample (composite)	Every batch	Yes
E.coli in 1g	Not detected	ICA 39/1993	One sample (composite)	Every batch	Yes
Salmonella in 750g *	Not detected	PCR-rt / ISO 6579-1	One sample (composite)	Every batch	Yes
Laboratory used:	In house	*Salmonella analysis is conducted at external accredited laboratory called Silliker Laboratories for every batch. Laboratory is ISO10725			
Laboratory accreditation:	Not accredited. IndreSA partake in proficiency testing at a set frequency				

Heavy metals:					
Criteria:	Target / Max	Method:	Number of samples:	Frequency:	Positive release (yes/no)
Arsenic	0.5ppm	PNTA0193 (ICP-MS)	One sample (composite)	Annual	No
Lead	1ppm	PNTA0193 (ICP-MS)	One sample (composite)	Annual	No
Mercury	0.05ppm	PNTA0193 (ICP-MS)	One sample (composite)	Annual	No
Cadmium	0.6ppm	PNTA0193 (ICP-MS)	One sample (composite)	Annual	No
Laboratory used:	Campden BRI				
Laboratory accreditation:	UKAS Accredited				

Agrochemicals – Pesticides			
Criteria:	Number of samples:	Frequency:	Target & Max
Multi-screen analysis	One sample (composite)	Annual	Confirms to EU/ UK regulations
Laboratory used:	ALS Laboratories		

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Laboratory accreditation:	UKAS Accredited

Nutritional standards: 346.79 25kg bag Alkalised Cocoa Powder 10-12% PV2

Criteria:	Typical value (per 100g):	Method:	Frequency:
Energy (kJ)	1290	Calculation (a)	Annual
Energy (kcal)	311	Calculation (b)	Annual
Fat %	11	Analytical	Annual
- Of which saturates %	7	Analytical	Annual
-monounsaturates %	3.7	Analytical	Annual
-polyunsaturates %	0.3	Analytical	Annual
Total Carbohydrates %	11.6	Analytical	Annual
-Of which sugars % (Naturally present)	0.9	Analytical	Annual
Starch %	10.6	Analytical	Annual
Total dietary fibre %	34	Analytical	Annual
Protein %	22.3	Calculation (c)	Annual
Total sodium % (Naturally present)	0.1	Analytical	Annual
Salt %	0.1	Analytical	Annual
Ash %	9	Analytical	Annual
Moisture %	4	Analytical	Annual
Organic acids %	2.7	Analytical	Annual
Polyphenols %	3	Analytical	Annual
Caffeine % (Naturally present)	0.2	Analytical	Annual
Calculations:	(a)kJ - 37kJ x fat + 17kJ x (carbohydrates + protein) + 8kJ x fibre + 13kJ x organic acid (b)Kcal - 4Kcal - 9cal x fat + 4 kcal x (carbohydrates + protein) + 2 kcal x fibre + 3 kcal x organic acid (c)Protein - Calculated as 6.25xN (Nitrogen for theobromine and caffeine presence)		
Laboratory used for analytical data:	Silliker Laboratories		
Laboratory accreditation.	ISO17025		

Nutritional standards: 346.53 25kg bag Medium Alkalised Cocoa Powder 10-12% PV3

Criteria:	Typical value (per 100g):	Method:	Frequency:
Energy (kJ)	1279	Calculation (a)	Annual
Energy (kcal)	308	Calculation (b)	Annual
Fat %	11	Analytical	Annual
- Of which saturates %	7	Analytical	Annual
-monounsaturates %	3.7	Analytical	Annual
-polyunsaturates %	0.3	Analytical	Annual
Total Carbohydrates %	11.4	Analytical	Annual
-Of which sugars % (Naturally present)	0.9	Analytical	Annual
Starch %	10.5	Analytical	Annual
Total dietary fibre %	33.6	Analytical	Annual
Protein %	22.1	Calculation (c)	Annual

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Total sodium % (Naturally present)	0.05	Analytical	Annual
Salt %	0.1	Analytical	Annual
Ash %	10	Analytical	Annual
Moisture %	4	Analytical	Annual
Organic acids %	2.6	Analytical	Annual
Polyphenols %	3	Analytical	Annual
Caffeine % (Naturally present)	0.2	Analytical	Annual
Calculations:	(a)kJ - 37kJ x fat + 17kJ x (carbohydrates + protein) + 8kJ x fibre + 13kJ x organic acid (b)Kcal - 4Kcal - 9cal x fat + 4 kcal x (carbohydrates + protein) + 2 kcal x fibre + 3 kcal x organic acid (c)Protein - Calculated as 6.25xN (Nitrogen for theobromine and caffeine presence)		
Laboratory used for analytical data:	Silliker Laboratories		
Laboratory accreditation.	ISO17025		

Metal detection / Product protection:	
Metal detection used:	Yes – CCP3
Position:	After packing into the bags
Metal detector rejection mechanism type:	Automatic
Metal detector sensitivity:	Fe: 3.5mm Non Fe: 5mm SS: 4mm
Metal detector check frequency:	At line start and stop Every 4 hours After an intervention on the metal detector equipment

Magnet:	
Magnet used:	Yes
Position:	After adding the raw materials Before sieving
Minimum pull strength:	8000 – 10000 gauss
Magnet check frequency:	Every 30 minutes

Sieving:	
Sieving used:	Yes – CCP2
Position:	Before packing
Mesh size:	1mm
Sieve integrity check frequency:	During integrity check
Sieve finds check frequency:	During integrity check Daily as long as line is in use

Heat Treatment:	
Heat Treatment used:	Yes
Hazard:	Pathogenic contamination
Critical Limits:	105 degrees minimum 4 mins minimum
Check Frequency:	Automated system – electronic recording

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Packaging information:	
Primary packaging type:	Pre-printed 3 ply paper bag
Primary packaging colour:	Brown paper bag with clear polythene liner
Primary packaging dimensions:	590mm x 600mm x 220mm
Primary packaging gauge:	Kraft paper porous semi-extendible of 70g/m2 micro-perforated x2
Primary packaging weight:	200g
Primary packaging closure method:	Machine heat sealed
Primary packaging supplier name:	Tornell SAC
Primary packaging supplier third party accreditation held:	FSSC22000 Accredited
Primary packaging suitable for recycling:	Yes
Primary packaging material food grade:	Yes
Quantity per unit:	1
Declared minimum net weight:	25kg

Product label information (if applicable):	
Primary packaging label information:	Supplier name Product name Supplier product code Fat content Lot number (e.g 018321) Bag number Production date: DD/MM/YYYY Net weight Barcode
Label location:	White adhesive label applied to the side of the bag
Secondary packaging label information:	N/A to this product
Label location:	N/A to this product
Preparation instructions as would appear on the product label (if applicable):	
N/A	
Warnings as would appear on the product label (if applicable):	
N/A	

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Packaging and labels photographic standards:	
Packaging standard: (Example only)	Label Standard: (Example only)
	
	

Pallet information:	
Pallet type:	Wooden 4 way entry pallet 1200 x 1000 A grade
Units per layer:	5
Layers per pallet:	8
Units per pallet:	40
Pallet closure method:	Top and bottom sheets with shrink wrap
Label information:	Supplier name Product name Supplier product code Fat content

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	Lot number (e.g 018321) Pallet number Production date: DD/MM/YYYY Net weight Barcode
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Storage conditions and shelf-life information (ambient)	
Storage conditions (unopened):	Store in an ambient condition away from direct sunlight, odours and taints
Storage conditions (opened):	RESEAL product tightly and store in an ambient condition away from direct sunlight, odours and taints.
Maximum shelf-life (unopened):	Production date + 24 months
Maximum shelf-life (opened):	Unaffected if stored as per instructions
Minimum life into customer:	50% of total shelf life
Suitable for freezing:	This product is not suitable for freezing
Storage temperature:	5-25 degrees celsius with a relative humidity <65%

Meat species information:				
Criteria:	The product is free from	The factory is free from	The production is line free from	Comments / Controls in place:
Beef and products their of	Yes	Yes	Yes	
Lamb and products their of	Yes	Yes	Yes	
Pork and products their of	Yes	Yes	Yes	
Chicken and products their of	Yes	Yes	Yes	
Horse and products their of	Yes	Yes	Yes	
Mechanically recovered meat	Yes	Yes	Yes	

Allergen information:				
Criteria:	The product is free from	The factory is free from	The production is line is free from	Comments/ Controls in place:
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) and products thereof	Yes	Yes	Yes	
Eggs and products thereof	Yes	Yes	Yes	
Fish and products thereof	Yes	Yes	Yes	
Crustaceans and products thereof	Yes	Yes	Yes	
Peanuts and products thereof	Yes	Yes	Yes	
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland) and products thereof.	Yes	Yes	Yes	
Soya beans and products thereof	Yes	Yes	Yes	
Milk and products thereof (including Lactose)	Yes	Yes	Yes	
Molluscs and products thereof	Yes	Yes	Yes	

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Lupin and products thereof	Yes	Yes	Yes	
Celery and products thereof	Yes	Yes	Yes	
Mustard and products thereof	Yes	Yes	Yes	
Sesame seeds and products thereof	Yes	Yes	Yes	
Sulphur dioxide and sulphite (>10ppm)	Yes	Yes	Yes	

Dietary information:		
Criteria:	The product is suitable for	Comments:
Vegetarians	Yes	
Lacto-ovo vegetarians	Yes	
Vegans	Yes	
Nut allergy sufferers	Yes	Nut free facility
Coeliac	Yes	
Halal	Yes	Certified
Kosher	Yes	Certified

Ionising radiation (irradiation) information:		
Criteria:	Yes/ No	Comments if applicable:
The product or ingredients are subjected to ionising radiation.	No	N/A

Fumigation information:		
Criteria:	Yes/ No	Details of fumigation
The product is subjected to fumigation.	No	

Palm oil information:		
Criteria:	Yes/ No	Comments:
The product and any of its ingredients contain palm oil and products thereof	No	
RSPO certification	N/A	Details of certification

Acrylamide information:		
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Acrylamide is a chemical substance formed when starchy foods, such as potatoes and bread, are cooked at high temperatures (above 120°C).

Criteria:	Yes/ No / N/A	Details of testing
This product is susceptible and tested to monitor levels of acrylamide.	Yes	

Genetically modified material information:

Criteria:	Yes/ No?	Comments:
This product and any of its ingredients are free from genetically modified material.	Yes	
This product and any of its ingredients are free from any changes as a result of genetic modification.	Yes	
This product and ingredients are free from processing aids, additives or flavourings that have been subjected to genetic modification.	Yes	
This product and ingredients are free from material made using genetically modified derived enzymes and cultures approved in the UK for food use.	Yes	
The product is tested to verify the absence of genetically modified material.	No	If yes testing details.

Illegal food dyes and non-permitted food colours information:

- Chilli powder; Cayene pepper; Crushed dried chillies; Curry powder; Paprika and Turmeric cannot contain the following illegal food dyes: Sudan I – IV; Butter yellow; Metanil yellow; Sudan red b; Sudan red 7b; Orange red g; Rhodamine b; Orange II; Para red; Toluidine red and Sudan Red G
- Spices cannot contain the following non-permitted food colours: Annatto; Bixin and Norbixin

Criteria:	Yes/ No?	Comments:
This Product or ingredients contain chilli powder, chilli mixes; curry powder; paprika and turmeric.	No	

Food intolerance data:

Ingredients:	This product is free from	Comments:
Preservatives	Yes	
Antioxidants	Yes	
Additives	No	Contains Potassium Carbonate
Colours	Yes	
Flavours	Yes	
Genetically modified materials	Yes	
Yeast	Yes	
Vegetable oil	Yes	

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Corn and products their of	Yes	
Maize and products their of	Yes	
Soya and products there of	Yes	
Milk and products their of	Yes	
Nut oil and products their of	Yes	
Peanut oil and products their of	Yes	
Salt and salt replacers	Yes	
Sugar	Yes	
Benzoates	Yes	
Butylated hydroxyanisole	Yes	
Butylated hydroxytoluene	Yes	
Caffeine	No	Caffeine is naturally occurring in cocoa beans
Caramel	Yes	
Cinnamon	Yes	
Cocoa and products their of	No	Product is made from cocoa beans
Coconut and products their of	Yes	
Coriander	Yes	
Fruit and products their of	Yes	
Garlic	Yes	
Gelatine	Yes	
Histamine	Yes	
Hydrolysed vegetable protein	Yes	
Hydrolysed vegetable oil	Yes	
Legumes and pulses	Yes	
Monochloropropanols	Yes	
Monosodium glutamate and products their of	Yes	
Phenylalanine	Yes	
Polyols (including sorbitol)	Yes	
Seed oil	Yes	
Sunflower or cotton seeds	Yes	
Chilli powder	Yes	
Cayene pepper	Yes	
Crushed dried chillies	Yes	
Cayenne	Yes	
Curry powder	Yes	
Paprika	Yes	
Turmeric	Yes	

Warranty statement:
We warrants that the product, the manufacturing premises and distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all regulations, statutory instruments, directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use,

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marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.
responsible for informing the customer of any proposed changes in the specification (e.g. formulation, manufacturing procedures or packaging materials etc.).
responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform the customer of this in advance of shipping the goods.
The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to the customer, and in this respect is responsible with keeping up-to- date with all regulations in force in Europe as it relates to the specific product and in general.

Signed on behalf	
Technologist	
Print name:	Victoria Smith
Position:	Cocoa Technologist
Sign:	<i>Victoria Smith</i>
Date:	31-03-2022
Senior Departmental Manger / Deputy Technical Manager	
Print name:	Melanie Jones
Position:	Senior Technical manager
Sign:	<i>Melanie Jones</i>
Date:	31-03-2022

Specification amendment history:		
New version:	Date:	Reason(s) for amendment:
1	17-03-2022	<ul style="list-style-type: none"> - Major details of micronutrients have been added to confirm with macronutrient declarations - Clarification of the methods and calculations applied for nutritional's to better fit with international regulations - Update of nutritional values according to the analytical values obtained from 2020-2021 analysis -Inclusion of Acrylamide analysis into the chemical standards - Inclusion of heat treatment parameters into product protection section - Amalgamation of PV1 and PV1 Fairtrade MB product codes (346.89 version 1 and 346.70 version 3)

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