

Cocoa Fiber CO

Cocoa fiber CO is concentrated, natural cocoa fiber preparation of dark brown color.

Usage of technologically advanced methods of selecting, crushing and fibers' fractionation in production process, ensure the achievement of a product of the highest quality and utility.

Sensory Properties	
Appearance	Dark brown powder
Consistency	Loose
Taste	Specific for the product
Odor	Specific for the product
Sensory sensations	Smooth delicate powder of specific taste and odour
Physic - chemical analysis	
Content of dietary fiber	min 60% in dry mass
Ash	max 10%
Loss on drying	max 8%
pH value (10% suspension)	4 - 7
Microbiological analysis	
Yeasts and moulds	≤ 100 cfu/g
Salmonella	Absent in 25 g
E.coli	Absent in 25 g

Heavy metals	
Pb (Lead)	≤ 2 ppm
Cd (Cadmium)	≤ 1 ppm
Hg (Mercury)	≤ 1 ppm
As (Arsenic)	≤ 1 ppm
Sieve analysis	
< 100 µm	99%
Nutritional value according to EU regulation 1169/2011 (per 100 g)	
Energy (1)	873 kJ/213 kcal
Fat	2.5 g
of which:	
saturates	1.5 g
Carbohydrate (2)	4.5 g
of which:	
sugars	0.7 g
Fibre	58.0 g
Protein	14.1 g
Salt (3)	0.01 g
(1) calculated using fibre conversion factors (8 kJ/g, 2 kcal/g)	
(2) available carbohydrates only	
(3) salt = sodium x 2.5	

Declaration

- InterFiber hereby declares that all products currently released for testing, respectively accepted in trade, do not contain any genetically modified organisms (GMO). Our guarantee is based on the fact that raw materials have been developed through conventional breeding work, without using genetic modification techniques, and knowledge that the whole production process is free from GMOs.
- Cocoa Fiber CO does not contain any allergens named in the Regulation (EU) 1169/2011. Products obtained from **oat** are present in the production site, no other allergens are present.
- Ionizing irradiation is not applied in the production process.
- Cocoa Fiber CO contains no food additives.

Shelf life storage conditions

- Minimum shelf life of the product in original packaging: 24 months.
- The product should be stored in a dry and ventilated place, and protected against the influence of external factors.

Packaging

- Standard packaging: 20 kg bag
- Pallet CP3: 800 kg (40 bags)