

Product Specification Koa Pure

Content Cocoa fruit juice, pasteurised

Country of production Ghana **Trading units** 3L, 10L

Article number 1001 (3L), 1004 (10L)

Packaging Bag in box

Contact material LLD/LDPE, declaration of compliance available

Ingredients 100% cocoa fruit juice, no additives

Transport conditions Protect from sunlight, cool transport (recommended 6°C,

transport possible < 18°C)

Product characteristics 100% natural, natural source of polyphenols, vegetarian, vegan,

no added sugar, non-GMO, natural source of potassium

Best before 9 months at 6°C

Storage and consumption Recommended to store below 6°C and consume within 30 days

after opening, protect from sunlight.

Certificate of Analysis Available on demand, all our products undergo regular testing at

the accredited laboratory SGS Fresenius Institute in Freiburg,

Germany.

Sensory requirements	
Appearance	Beige-yellow, opaque
Odour and Taste	Sweet, juicy, evocatives of banana, white peach and litchi

Physico-chemical parameters				
Unit	Mean	Range		
°Brix	17.8°	15.6 – 20°		
рН	3.9	3.6 – 4.1		
Total titrable acid (as citric acid pH 8.1)	7.6 g/l	6.5 – 9.5 g/l		
Relative density	1.074 g/ml	1.060 - 1.090 g/ml		
Total phenols	239 mg/l	198 – 281 mg/l		

Nutritional values per 100ml		
Energy	70 kcal or 296 kJ	
Fat	0 g	
Carbohydrates	18.11 g	
- Fructose	7.24 g	
- Glucose	7.06 g	
- Sucrose	1.57 g	
- Fibres	2.24 g	
Protein	0.5 g	
Natrium	0 g	
Potassium	218 mg	
Magnesium	9.4 mg	
Iron	0.12 mg	
Zinc	0.23 mg	

Version 5 17.01.2020



Microbiological information		
Parameter	Unit	Range
Total viable count	CFU/g	< 10^3
Yeasts	CFU/g	< 500
Moulds	CFU/g	< 5000
Pathogenic bacteria		
E.coli	CFU/g	not detected
Coag. positive Staphylococci	CFU/g	not detected
Bacillus cereus	CFU/g	< 500
Clostridium perfringens	CFU/g	not detected
Salmonella	In 25g	negative
Listeria monocytogenes	In 25g	negative
Campylobacter	In 25g	negative

Food safety and quality We are guided by the Code of Practice of AIJN, Swiss and

European Food Law.

Heavy metals Pb, Cd, As, Cu, Fe, Zn and Ni levels comply with the Commission

Regulation (EC) No 1881/2006 as well as the self-regulated limits

recommended by AIJN.

Pesticide residues No pesticide residues were detected, monitored periodically.

Allergens No allergens are present.

Ionization Juice was not ionized.

GMO Status No GMO used during cultivation or processing.

Producer

Taste CocoA Ghana Ltd Assin Akrofuom, Central Region, Ghana

Distributor

Koa Switzerland GmbH Heinrichstrasse 267A 8005 Zurich, Switzerland

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Contact person

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Version 5 17.01.2020