

Product Specifications

Cocoa Powder

Product Category	Alkalized
<i>Physical and chemical characteristics:</i>	
Fat content	10% – 12%
pH value	6.2 – 8
Fineness (%μm)	(+/-) 99%
Color	Brown, dark brown
Luster color	Brown, dark brown
Moisture	Max. 5%
Ash content	Max. 12%
Smell	Nice smell of cocoa
<i>Microbiological Characteristics:</i>	
Total Plate Count / g	Max. 5,000
Yeast / Mold	Max. 50
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
E.coli / g	Negative
Salmonellae / 25g	Negative

OPTIMUM STORAGE CONDITIONS:

Temperature: 20-25°C, RH: <70% in a clean, dry, well-ventilated plate storage area, away from sunlight and free from strong odors.

SHELF LIFE:

24 Months, starting from date of manufacture, stored in original packaging and under optimal storage conditions.

PACKAGING:

Net weight 25 kg, packaged in a 3-layer paper bag with inner and outer HD plastic bags. The bag will be labeled with product type, product code, net weight and expiration date.

This specification applies to a sample average that includes items when they are left at the factory.