

## Product Specifications

### Cocoa Powder

Product Category	Natural Low Fat
<i>Physical and chemical characteristics:</i>	
Fat content	4% – 8%
pH value	Min. 5
Fineness (%<math>\mu\text{m}</math>)	(+/-) 99%
Color	Brown
Luster color	Brown
Moisture	Max. 5%
Ash content	Max. 10%
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.