

Product description	
Description	Cocoa mass obtained from healthy, cleaned, shelled, roasted and grinded from beans
Colour	Characteristic of chocolate, dark brown
Taste and smell	Characteristic of chocolate

Microbiological analysis	
Aerobic plate count	Max 10 000cfu/g
Salmonella	Absent in 5x25g
Yeast and mould	Max 500cfu/g
E.Coli	Max 10cfu/g

Physical chemical analysis	
Water content	max 2,8 %
Fat content	Min 51 %
pH	max 6%

Others specs	
Storage	Dry and clean warehouse, temperature max 20°C, relative humidity max 60%.
GMO	The product does not contain and has not been produced from genetically modified organisms
Ionising rays	The product or its ingredients have not been treated by ionizing irradiation

Our certificates

