

## Cocoa mass

Specification code

CM/4/PB/E

Date

16/12/2024

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

Physica	I chemical	lanal	ysis
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Water content	max 2,8 %
Fat content	Min 51 %
рН	max 6%

## Microbiological analysis

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

## Others specs

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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
lonising rays	The product or its ingredients have not been treated by ionizing irradiation

## Our certificates







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Formulated

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