

## 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  |

## 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

