

# COCOA ALCALIZED POWDER 10-12

Specification codeCP/2/PB/E

Date12/12/2024

## Product description

|                 |                                                                                                                    |
|-----------------|--------------------------------------------------------------------------------------------------------------------|
| Description     | Cocoa powder is the result of separating cocoa butter from cocoa liquor and finely grinding the solid that remains |
| Ingredients     | 100% natural cocoa powder with a 10-12% fat content                                                                |
| Colour          | Brown                                                                                                              |
| Taste and smell | Typical for cocoa powder                                                                                           |
| Appearance      | Fine Powder                                                                                                        |

## Physical chemical analysis

|                      |           |
|----------------------|-----------|
| Cocoa butter content | 10-12 %   |
| Water content        | max 4,5 % |
| Ash content          | max 13 %  |
| pH                   | 7,3- 7,7  |

## Others specs

|           |                                                                                                                                                                                                   |
|-----------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Allergens | Cocoa                                                                                                                                                                                             |
| GMO       | The product does not contain and has not been produced from genetically modified organisms                                                                                                        |
| Storage   | Packaged product store, preferably at temperature between 15 and 25°C and relative moisture less than 50% In both cases, keep away from light and foreign odours. Packaging: small bags/ big bags |

## Microbiological analysis

|                    |                |
|--------------------|----------------|
| Total count        | max 5000 cfu/g |
| Yeasts             | max 50 cfu/g   |
| Mould              | max 50 cfu/g   |
| E. coli            | Absent         |
| Enterobacteriaceae | Absent         |
| Salmonella         | Absent         |
| Lipase activity    | Negative       |
| Protease activity  | Negative       |

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