

COCOA ALCALIZED POWDER 10-12

Specification code

CP/2/PB/E

Date

12/12/2024

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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