

# NATURAL COCOA POWDER 10-12

Specification code

CP/6/PB/E

Date

16/12/2024

## Product description

|                 |                                                                          |
|-----------------|--------------------------------------------------------------------------|
| Description     | Cocoa powder is made from cocoa beans. It contains 10-12 % cocoa butter. |
| Ingredients     | Cocoa powder                                                             |
| Colour          | Dark red to brown                                                        |
| Taste and smell | Typical, no off flavours                                                 |
| Appearance      | Fine powder                                                              |

## Physical chemical analysis

|             |            |
|-------------|------------|
| Moisture    | max 5 %    |
| pH          | 5,2 - 8,2  |
| Fat content | 10 - 12 %  |
| Fineness    | min 99,0 % |

## Microbiological analysis

|                    |                |
|--------------------|----------------|
| Total count        | max 5000 cfu/g |
| Yeast              | max 50 cfu/g   |
| Mould              | max 50 cfu/g   |
| Salmonella         | Absent         |
| Enterobacteriaceae | Absent /1g     |
| E. coli            | <10            |

## Others specs

|         |                                                                                          |
|---------|------------------------------------------------------------------------------------------|
| Storage | Ventilated, cool (10-25°C) and dry (humidity less than %) place, odour-free environment. |
|---------|------------------------------------------------------------------------------------------|