

Product description

Description	The fermented beans of <i>Theobroma Cocoa</i> are cleaned of their shells, alkalized and then roasted. The alkalized cocoa mass is obtained from the beans being ground. The defatted alkalized cocoa cake is then obtained from the alkalized cocoa mass being pressed. The defatted alkalized cocoa cakes are finally ground to obtain the alkalized and defatted cocoa powder.
Colour and odour	Dark brown, cocoa flavour
Taste	Typical, bitter

Others specs

Allergens	The product does not contain gluten and any allergenic products.
GMO	The product does not contain and has not been produced from genetically modified organisms.
Ionizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Cool and dry storage, preferably below 20°C and 75% relative humidity, without foreign odours. Avoid direct sunlight.

Physical chemical analysis

Moisture	max 5,0 %
Fat content	10,0 – 12,0 %
Ashes	max 12,0 %
pH	7,2 – 8,0
Fineness <75µ (200 mesh)	min 98,5 %

Microbiological analysis

Total count	<5000 cfu/g
Yeasts	<50 cfu/g
Moulds	<50 cfu/g
Enterobacteriaceae	<10 cfu/g
Escherichia coli	Negative in 1g
Salmonella	Negative in 1g

Our certificates

