

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.
---------	--

### Our certificates



**Foodcom S.A.**  
Komecy 2/3 , 02-517 Warsaw  
NIP: 5213680286,  
REGON:147463542  
[www.foodcom.eu](http://www.foodcom.eu)

Formulated

Approved by

Jadwiga Olesińska  
[jolesinska@foodcom.pl](mailto:jolesinska@foodcom.pl)

Mateusz Augustyniak  
[maugustyniak@foodcom.pl](mailto:maugustyniak@foodcom.pl)