

Specification code CP/8/PB/E

Date 17/12/2024

### Product description

**Description** Product obtained from broken cocoa cake of 20-22% fat content, reduced to fine powder by mechanical processes of pulverized.

**Ingredients** Products made with selected organic ingredients: Organic Cocoa Powder of 20-22% fat content and alkali (Potassium carbonate).

**Colour and flavour** Reddish Brown, dark slightly Bitter, cocoa /chocolate characteristic

### Physical chemical analysis

**Fat content** 20 - 22 %

**Moisture** Max. 4 %

**Fineness (200 mesh: 75µm)** Min. 98,5 %

**Ash** Max. 10,0 %

**pH (to 10%)** 6.8 – 7.2

### Others specs

**Packaging** Small Bags

**Storage** It should be stored under suitable health conditions, over pallets in cool and dry place.

### Microbiological analysis

**Standard plate count** Max.  $5 \times 10^3$  cfu/g

**Totals Coliforms** < 3MPN/g ó < 10cfu/g

**E. coli** Negative/g

**Enterobacteriaceae** Absence/g

**Moulds counts** Max. 50 cfu/g

**Yeasts counts** Max. 50 cfu/g

### Our certificates



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