

Specification code **COCOA/20/OP/E**

Date **17.12.2024**

Product description

Description Organic natural cocoa powder

Ingredients Organic cocoa beans

Colour Brown

Taste and smell Characteristic of cocoa, free of off flavour or odour

Appearance Dark brown homogeneous powder without lumps

Others specs

Allergens No allergens

GMO Free from GMO

Storage Store in a cool and dry conditions away from direct sunligh preferably at the temperature level between 10-25°C without strong fluctuations, relative moisture <65% and away from strong odours

Packaging Multi layered paper bags with plastic inner inside of different capacity or polyethylene low density bags

Physical chemical analysis

Water content Max 6%

Fat content 10-12%

Ash content <10%

Microbiological analysis

Total count <50.000 cfu/g

Mould and yeasts <1000 cfu/g

E. coli <10 cfu/g

Salmonella Absent

Our certificates

