

SKU	CA-001
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Product: ORGANIC COCOA POWDER

Description: Product obtained from cocoa grains broken, semi-defatted of 10-12% fat content, reduced to fine powder by mechanical processes of pulverized.

Origin: Peru

Certifications: NOP-USDA and UE-Reg. EC 834/07 and 889/2008

Sensory:
Color Light brown, yellowish
Flavor Bitter, characteristic cocoa

Physicochemical:

<i>Fat Content:</i>	10-12	%
<i>Moisture:</i>	≤ 4	%
<i>Fineness (200 mesh – 75um)</i>	98	%
<i>pH:</i>	5.0 - 6.0	
<i>Ash:</i>	≤ 8	%
<i>Lead:</i>	≤ 1	ppm
<i>Arsenic:</i>	≤ 1	ppm
<i>Cadmium:</i>	≤ 0.7	mg/kg
<i>Aflatoxins:</i>	≤ 10	ppb

Microbiological:

<i>Aerobic Plate Count:</i>	≤ 5,000	cfu/g
<i>Staphylococcus aureus:</i>	<10	cfu/g
<i>Coliform:</i>	< 1,000	cfu/g
<i>E.Coli:</i>	< 3 or < 10	mpn/g or cfu/g
<i>Salmonella:</i>	Negative	neg/25g
<i>Yeast:</i>	< 50	cfu/g
<i>Mold:</i>	< 50	cfu/g

Recommended Storage: It should be stored under suitable health conditions, over pallets in cool and dry place. The warehouse should be free from plagues and strong or disagreeably odours. Keep the cocoa powder far from direct sunlight.

Shelf life: Best within 24 months from date of manufacture in original packaging under

recommended storage condition.

Presentation and Packing: Primary: Polyethylene 1.5mm
Secondary: 3 ply paper bag

Transport Conditions: It should be transported under suitable health conditions, in cool and dry place, free of plagues and strong or disagreeably odours.



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