

PRODUCT SPECIFICATION
COCOA LIQUOR

Product Description

Cocoa Liquor is a viscous liquid (paste) product from cocoa nibs through grinding without removing fat content. It is the foundation for all chocolate products and provides rich cocoa flavor and color.

Sensory Indicators

Parameter	Specification
Color	Brown
Odor	Pure cocoa
Flavour	Pure cocoa

Physical and Chemical Indicators

Parameters	Unit	Specification
Moisture Content	%	2.0 max
Fat Content	%	52 min
pH	–	5.0 – 5.9
Fineness (200 mesh)	%	99.5 min

Hygiene Indicators

Parameters	Unit	Specification
Total Arsenic (as As)	mg/kg	0.5 max
Lead (Pb)	mg/kg	0.5 max

Microbiological Indicators

Parameters	Unit	Specification
Total Plate Count	cfu/g	3000 max
Yeast	cfu/g	40 max
Mold	cfu/g	40 max
Coliform	MPN/100g	< 30
Shigella	cfu/g	Negative / not detected
Salmonella in 25 g	–	Negative / not detected
Enterobacteriaceae	cfu/g	10 max

Allergen Information

No allergen ingredients used

Shelf Life

24 Months

Packaging

Transparent PE plastic with size 74 × 70 cm × 0.08 mm, carton layer with size 489 × 205 mm and carton as outer with size 405 × 289 × 210 mm (@25 kg).

Storage

Store in ambient temperature (max 35°C) and dry room (max RH 70%).

This specification applies to an average sample covering the goods when they leave the production plant. Slight variations may occur due to natural raw material characteristics.