

PRODUCT SPECIFICATION

NATURAL COCOA POWDER

Product Description

Natural Cocoa Powder is a cocoa product obtained from cocoa cake that is processed into powder without the addition of any alkaline substances.

Technical Specifications

Parameter	Specification
Appearance	As per Standard
Flavour	As per Standard
Moisture Content (%)	5 max
Fat Content (%)	10 – 12
Shell Content (%)	1.75 max
pH	5.00 – 5.90
Fineness (200 mesh) (%)	99.5 min
Lead (Pb)	1.0 max
Cadmium (Cd)	1.0 max
Tin (Sn)	40 max
Mercury (Hg)	0.03 max
Arsenic (As)	1.0 max
Total Plate Count (cfu/g)	5000 max
Yeast & Mould (cfu/g)	50 max
Coliform (APM/g)	< 3
Escherichia coli in 1 g	Negative
Salmonella in 25 g	Negative
Enterobacteriaceae (cfu/g)	10 max

Allergen Information

No allergen ingredients used

Shelf Life

18 Months

Packaging

PE plastic with size 0.06 × 53/43 × 115 mm (@25 kg).

Storage

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