



## PRODUCT SPECIFICATIONS

### *Cocoa Powder*

Product Category	<b>NATURAL</b>
Product Type	Natural
Product Code	JB100-11
<b>Physical and Chemical Characteristics:</b>	
pH	5.0-5.9
Fat Content (%)	10 –12
Fineness, (%< 75µm)	99.75min. (wet method, through 200 mesh sieve)
Moisture (%)	5.0 max.
Shell Content (%)	1.75max (Shell in Nib after Winnowing)
Color	Up to standard
Flavor	Up to standard
<b>Microbiological Characteristics:</b>	
Total Plate Count / g	3,000 max.
Yeast & mold / g	50 max.
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
<i>E. coli</i> / g	Negative
<i>Salmonellae</i> / 100g	Negative

These specifications apply at the time the goods leave the factory. They are analyzed according to the methods of analysis as described in in-house testing methods.

#### **PRODUCT DESCRIPTION:**

Cocoa powder is the final product obtained by mechanical pulverization of cocoa pressed cake

#### **PACKAGING:**

25kg pasted valve paper bag, which has 3-ply SCL HP where the second ply is with PE coated and a layer of thermo valve coating.

1000kg big bag, which has internal PE liner

Our products conform to all food regulations in the country of destination and they have not been sterilized by fumigation or irradiation.

#### **SHELF LIFE:**

24 months in original packaging

Keep cocoa powder in cool, dry storage and free from foreign odours

Effective Date: 16<sup>th</sup> December 2004  
Revision No: 02