

PRODUCT SPECIFICATION

CODE: PBOG-DD-FT-227
 EDITION: 2
 DATE: 20-AUG-13

**PRODUCT:****CP002 NATURAL COCOA POWDER 22-24%****PRODUCT CODE: CP002****CUSTOMS TAX:****PRODUCT DESCRIPTION**

100% natural cocoa powder.

INGREDIENTS: Natural Cocoa Powder**COUNTRY OF ORIGIN:** Colombia**PRODUCT PROPERTIES:**

SENSORY PROPERTIES	SPECIFICATION	METHOD
Flavor and odor	Characteristic of cocoa	Sensory Analysis
Color	Characteristic of cocoa	Sensory Analysis
General aspect	Powder	Sensory Analysis

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	3,0% max.	Infrared drier
Fat	22,0 - 24,0%	NMR
pH	5,4 - 5,7	pH-meter
Total ashes	7,0% max.	Direct incineration
Fineness	99,0% min.	< 75 microns in 200 mesh

MICROBIOLOGICAL PROPERTIES	SPECIFICATION	METHOD
Total germ count	5.000 CFU/g max.	AOAC 966.23
Yeasts and molds	100 CFU/g max.	AOAC 2002.11
Enterobacteriaceae	0 CFU/g	AOAC 989.11
Coliforms	0 CFU/g	AOAC 2005.03
E. coli	0 CFU/g	AOAC 2005.03
Staphylococcus aureus c ⁽⁺⁾	0 CFU/g	AOAC 975.55
Bacillus cereus	0 CFU/g	AOAC 980.31
Salmonella absent in 50 g	0 CFU/g	AOAC 967.26

Nutrition Facts	
Average analysis for 100g	
Calories	490
Calories From Fat	200
Total Fat	22 g
Saturated Fat	13 g
Trans Fats	0 g
Cholesterol	0 mg
Sodium	0 mg
Total Carbohydrates	46 g
Fiber	34 g
Protein	27 g

SHELF LIFE:

2 years from manufacture date in recommended storage.

STORAGE:Store in a cool, dry place at room temperature between 20 - 25 °C (68 - 77 °F) and relative humidity below 65%.
Keep away from heat, light and strong odors.**PACKING:**

25 kg bag

8 kg box (8 units x 1,0 kg per box)

CERTIFICATION:

OU Kosher certification, BASC certification, and ISO 9001

This product does not contain nuts.

May contain traces of soy

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