

PRODUCT SPECIFICATION

CODE: PBOG-DD-FT- 017
 EDITION: 8
 DATE: 27-JAN-12



PRODUCT:
NATURAL COCOA MASS

PRODUCT CODE:
CUSTOMS TAX:

PRODUCT DESCRIPTION

Cocoa mass obtained from healthy, cleaned, shelled, roasted and grinded cocoa beans.

INGREDIENTS: 100% Colombian Cocoa Mass

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	Solid paste	Sensory Analysis

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	1,0% max.	Infrared drier
Fat	53,0% min.	NMR
pH	5,55 - 5,9	pH-meter
Total ashes	4,0% max.	Direct incineration
Particle size (75 microns)	0,9% max.	Humidity retain accumulated screen No. 200

MICROBIOLOGICAL PROPERTIES	SPECIFICATION	METHOD
Total germ count	10.000 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	640
Calories From Fat	490
Total Fat	54 g
Saturated Fat	33 g
Monounsaturated Fat	17 g
Polyunsaturated Fat	3 g
Trans Fats	0 g
Cholesterol	0 mg
Sodium	0 mg
Total Carbohydrates	25 g
Fiber	17 g
Protein	12 g

SHELF LIFE:

2 years from manufacture date in recommended storage.

STORAGE:

Store in a cool, dry place at room temperature between 18 - 20 °C (64,4 - 68 °F) and relative humidity below 65%.
 Keep away from heat, light and strong odors.

PACKING:

22 kg box

CERTIFICATION:

OU Kosher certification, BASC certification, and ISO 9001

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