

Product description

Description Cocoa powder is the result of separating cocoa butter from cocoa liquor and finely grinding the solid that remains

Ingredients 100% natural cocoa powder with a 10-12% fat content

Colour Brown

Taste and smell Typical for cocoa powder

Appearance Fine Powder

Others specs

Allergens Cocoa

GMO The product does not contain and has not been produced from genetically modified organisms

Storage Packaged product store, preferably at temperature between 15 and 25°C and relative moisture less than 50% In both cases, keep away from light and foreign odours. Packaging: small bags/ big bags

Physical chemical analysis

Cocoa butter content 10-12 %

Water content max 4,5 %

Ash content max 13 %

pH 7,3- 7,7

Microbiological analysis

Total count max 5000 cfu/g

Yeasts max 50 cfu/g

Mould max 50 cfu/g

E. coli Absent

Enterobacteriaceae Absent

Salmonella Absent

Lipase activity Negative

Protease activity Negative

Our certificates

