

# Cocoa mass

Specification code
Date

CM/2/PB 03/07/2024

#### Category

Cocoa derivates - Cocoa mass

#### **Ingredients**

Colour

Odour

Cocoa beans

Physical and chemical characteristics				
Fineness	Approx. 20-30 □m			
Fat content	51% ± 2			
Water content	Max 2,8%			
рН	$5,6 \pm 0,4$			
Food not intended for the final consumer or the community				
Sensory characteristics				

Dark brown

Typical of cocoa beans, aromatic

Flavour Typical of cocoa, aromatic.

Appearance Compact, in drops

Our certificates







Foodcom S.A. Komedy 2/3 , 02-517 Warsaw NIP: 5213680286, REGON:147463542 www.foodcom.eu Formulated

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### Microbiological characteristics

Company	limit va	lues

Aerobic plate count at 30°C <10.000 cfu/g

Yeasts and mould <500 cfu/g

Enterobacteria <100 cfu/ g

Salmonella spp Absent / 25g

Escherichia coli <10 cfu/g

Staphylococcus aureus <10 cfu/g

Coliforms <100 cfu/g

### Average nutritional values per

100g

Energy 2528 kJ/612 kcal

Protein 14 g

Carbohydrate 14 g

- of which sugars 0,2 g

Fat 52 g

- of which saturates 32 g

Fibers 16 g

Salt\* 0,003 g

\*: Salt only from sodium naturally Present in the product Nutritional values are indicative and subject to variations

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#### **Packaging**

Drops packed in plastic primary packaging conforming to the food contact External packaging in carton boxes Net weight: 12 kg

#### **Storage**

20 months in a cool, dry place (14-20° C, humidity <60%), away from heat sources

#### **Allergens**

May contain nuts, milk and soy

#### Gluten

The product does not contain gluten

#### **GMO**

The product doesn't contain Genetically Modified Organisms, nor has it undergone manipulations or processes that foresee its use (2003/1829/CE – 2003/1830/CE and any s.a.a.)

### Safety data sheet (Reg. 1907/2006CE)

Non-dangerous product under normal conditions of use

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