

Fat-reduced Cocoa powder, Alkalised

(Acidity regulator*: potassium carbonate (E501(i))

Specification code CP/3/PB

Date 12/06/2024

Organoleptic Characteristics

Parameter	Value	Method
Colour	Meets standard	Internal method
Flavour	Meets standard	ICA 6/1963

Physical and Chemical characteristics

Parameter	Value	Method
Fat content	10.0 – 12.0%	NIR calibrated to ICA14/1972
pH (in 10% solution)	7.3 – 7.7	ICA 15/1972
Fineness (through 75 μm sieve)	99.5% min.	ICA 11/1970 (Water suspension)
Moisture content	5.0% max.	NIR calibrated to ICA 1/1952

Microbiological characteristics

Parameter	Value	Method
Standard Plate Count (cfu/g)	5000 max. (median 300)	§64 LFGB
Moulds (cfu/g)	50 max. (median 5)	§64 LFGB
Yeasts (cfu/g)	50 max. (median 5)	§64 LFGB
Enterobacteriaceae (per g)	Negative to test	§64 LFGB
E. coli (per g)	Negative to test	§64 LFGB
Salmonella (per 4x375g)**	Negative to test	§64 LFGB

Storage

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

A certificate of analysis is supplied with each product lot shipped.

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^{* &}lt;7% on dry matter, without fat, expressed as potassium carbonate

^{**} Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I [(1)Certification status must be confirmed in the contract]