

Product description

Description	Cocoa powder is obtained from roasted, broken and de-shelled cocoa beans, which are ground into liquor and pressed hydraulically, the resulting press cake has been pulverized to cocoa powder. Alkalization takes place on the nibs or the liquor depending on the applied process.
Taste and smell	Typical of cocoa, free of off flavor or odour
Appearance	Fine brown powder

Others specs

Allergens	Cocoa
GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	Keep cool and dry place; temperature 18-22 °C and relative humidity 50-60%.

Physical chemical analysis

Moisture	max 4,5 %
Finess	min 99,8 %
Shell content	max 1,75 %
Ash content	max 14 %
pH	max 8,8

Microbiological analysis

Total plate count	<5000 cfu/g
Enterobacteriaceae	Absent
Mould and yeasts	<100 cfu/g
E. coli	Absent /25g
Salmonella	Absent /25g

Our certificates

