

COCOA ALKALIZED POWDER 20-22%

Specification code

CP/7/PB/E

Date

17/12/2024

| 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 |
| | |

Fine brown powder

Physical chemical analysis

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

Others specs

Appearance

| 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%. |

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







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Formulated

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