

Specification codeCP/9/PB/E

Date31/12/2024

Product description

Description	Natural cocoa powder 20-22 is a high quality cocoa powder made from finely ground cocoa beans.
Colour	Light brown to dark brown
Taste and smell	Typical
Appearance	Powder

Physical chemical analysis

Fat content	20 - 22 % (cocoa butter)
Moisture	max 5 %
Ash content	max 10 %
pH	5,0 - 7,5

Others specs

Storage	Cool (max 20°C), dry (humidity max 65%) and dark place. Keep away from strong odours, sunlight and other heat sources.
Packaging	Small bags

Microbiological analysis

Total count	<10.000 cfu/g
Mould and yeasts	<100 cfu/g
Coliforms	<100 cfu/g
E. Coli	Absent
Salmonella	Absent

Our certificates



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Formulated

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