

Specification code **CPO/1/PB/E**

 Date **18/07/2025**
Product description

Colour	Reddish-brown
Taste and smell	Taste is little sweet, similar to cocoa. Smell is similar to cocoa, characteristic.
Appearance	Powder

Others specs

Allergens	Exempt from allergens.
GMO	No GMO
Storage	Store in a dry and cool place away from direct sunlight.
Packaging	25 kg bags

Physical chemical analysis

Moisture	<4%
Total brut protein	<6%
Carbohydrates	~42%
Dietary fiber	~46%
Solubility in water	40-50%
Ash	<=4%
Total fat content	<=1,5%
pH	5-6
Total sugars	~27%

Microbiological analysis

Coagulase positive staphylococci	<10 ³ cfu/g
Mould and yeasts	<3x10 ² cfu/g
E. coli	Absent /g
Salmonella	Absent /25g
Aerobic mesophilic count	<10 ³ cfu/g

Maximum level of undesirable substances

Lead	< 0,20mg/kg
Cadmium	< 0,20mg/kg
Aflatoxin B1	< 5 µg/kg
Salmonella	< 10 µg/kg
Sum of B1, B2, G1, G2	<10 ³ cfu/g

Our certificates


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Formulated

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