

Specification code **OCM/1/PB/E**

Date **15/07/2025**

Product description

Description	The cocoa bean is cleaned, roasted, sterilized, winnowed, pre-grinded, grinded, sieved, mixed, tempered, molded, cooled and packed.
Ingredients	Cocoa liquor.
Colour	Dark brown.
Taste and smell	Typical for the product, no off taste.
Appearance	Solid mass.

Others specs

Allergens	None.
GMO	The product does not contain and has not been produced from genetically modified organisms
Ionizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Temp.: 5-15°C, relative humidity 55-5%.
Packaging	25/30 kg block.

Physical chemical analysis

Fineness	ASTM 200 mesh
Fat content	33,8g/100g
Protein content	12,9g/100g
Fibre	20,4g/100g

Microbiological analysis

Total count	<5.000 cfu/g
Enterobacteriaceae	Absent
Mould and yeasts	<100 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent cfu/25g

Our certificates

