

Specification sheet: ALKALIZED COCOA POWDER pH 7

Microbiological analysis	Value	Analytical Method*
Total plate count	≤ 10,000 cfu/g	IOCCC 39-1990
Total coliforms	Negative/g	AOAC 991.14
<i>E. Coli</i>	Negative/g	AOAC 991.14
<i>Salmonella</i>	Negative/ 25g	IOCCC 39-1990
Molds/ Yeast	≤ 50 cfu/g	IOCCC 39-1990

Physical and Chemical Characteristics	Value	Analytical Method*
Fat	11 ± 1.0 %	AOAC 921.08
Moisture	≤ 5.0%	IOCCC 26-1988
pH	7.0 ± 0.2	AOAC 970.21
Fineness	≥ 95.0 %	IOCCC 11-1970

(*) IOCCC: International Office of Cocoa, Chocolate and Sugar Confectionery
AOAC: Association of Official Analytical Chemistry

Format:

10 kg, 20 kg in cardboard bags.

Information:

The product does not contain GMO's or allergenic products. It does not contain gluten. Analysis are done in according with official methods of the IOCCC (International Office of Cocoa, Chocolate and Sugar Confectionery). These specifications supersede all previously issued and refer to the product at the time of leaving our factory.

Remarks:

- Store the product in a cool, dry and dark place.
- The storage room must be without external smell
- The shelf life for that product stored at 15-20 °C is 1 year.