




SUPA EXPORT®

Passion For Import - Export Solutions

COCOA POWDER – ALKALIZED

Alkaline: 10-12%. Alkalinizing partially neutralizes the acids present in cocoa reducing their adstringência.

Common uses: chocolate drinks, sweets and confectionery.



Natural Cocoa Powder

TECHNICAL SPECIFICATION - NATURAL COCOA POWDER

Chemical and Physical Specifications :

Color	up to standard (brown)
Flavor	up to standard
pH	pH 5.0 - 6.0
Moisture, max g/100g	5.0
Fat Content (%)	10 - 12
Fineness through 200 mesh sieve, (%) min.	99,5+/-0.5

Microbiological Specifications :

Total plate count col per gram, max	5.000
Mold col per gram, max	50
Yeast col per gram, max	50
Escherichia Coli in 1 gram	Negative
Salmonella in 25 gram	Negative
Total coliform	None

Packing : 25 kg multiplied kraft paper bag with polyethylene inside
Shelf Life : 24 months in original storage

Packaging: 25 kg multiplied Kraft paper bag with polyethylene inside.

Shelf life: 24 Months in Original storage

Delivery: Within 5 Days by Truck

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