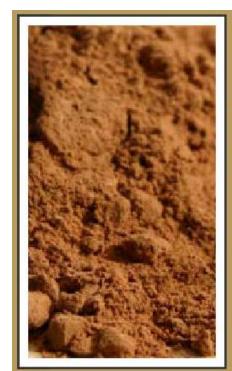


## COCOA POWDER - ALKALIZED

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

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:

5.000
50
50
Negative
Negative
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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