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COCOA POWDER – ALKALIZED

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

Common uses: chocolate drinks, sweets and confectionery.

COCOA POWDER – ALKALIZED	
Technical specification	
Chemistry and Physics	
Color	Up to standard (brown)
Flavor	Up to standard
pH	6.8-7.2 pH
Moisture, max g/100gr	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 max
Mold Col per gram, max	50 max
Yeast Col per gram, max	50 max
Escherichia Coli in 1 gram	Negative
Salmonella in 25 gram	Negative
Total Coliform	None

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

Shelf life: 24 Months in Original storage

Delivery: Road, Rail, Ocean.

Minimum Order: 25 Metric Tons

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