Društvo za proizvodnju i promet konditorskih proizvoda
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Product specification no. 10 / Version 08

ALKALIZED COCOA POWDER AKP-10

reduced cocoa fat 10-12%

Sensory description -Fine powder, dark brown/black , without foreign ingredients.

Physical-chemical characteristics		**Microbiological characteristics**	
Moisture%	max. 5	Total plate count cfu/g	Max. 5000
pH	max. 9.5	Yeasts cfu/g	50
Ash %	max. 15.5	Moulds cfu/g	50
Cocoa fat %	10-12	*Salmonella cfu/25g*	neg.
Fineness (75μ)%	min.99	*E.Coli cfu/g*	neg.
Shell Content %	max. 1.75	*Enterobacteriaceae cfu/g*	10
		Lipolytic bacteria cfu/g	neg.

Nutritional information 100 g			
Energy value KJ/Kcal	1211.57/286.83	Carbohydrates %	16.68
Fat content %	10.77	Sugars content %	2.15
Saturated fatty acids %	6.97	Fiber%	22.05
Monounsaturated fatty acids %	3.53	Protein %	19.77
Polyunsaturated fatty acids %	0.27	NaCl %	0.0060

Contaminants:
In accordance with applicable laws.

The product is produced from non-GMO materials.
The product is not treated whit ionizing rays.
The product does not have the allergens listed in the allergen list of the current Regulation.
Product compliant with Kosher standard. The product complies with the requirements of the Halal standard.

Packaging:Paper/PE 25kg. bags,wrapped with foil/europallets. The product is duly declared with: product name, producer name,net weight,date of production, shelf life and lot number.
Storage conditions: Storage must be cool and dry, free from odours, temperature 25°C, relative humidity max. 65%
Transport conditions: Covered, closed means of transport, orderly and free of foreign odors.
Product shelf life 24 months from date of manufacture.

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M.Tmušić

AGG HACCP certified: 0088