



Product specification no. 01/ Version 01

COCOA LIQUOR

Sensory description; At room temperature, solid structure, dark brown color, characteristic cocoa smell, bitter cocoa taste. Without foreign taste and smell.

Physical-chemical characteristics		Microbiological characteristics	
Moisture%	max. 2	Total plate count cfu/g	Max. 5000
pH	max. 6	Yeasts cfu/g	50
Ash %	max. 8	Moulds cfu/g	50
Cocoa fat %	min. 50	<i>Salmonella</i> cfu/25g	neg.
Fineness (75μ)%	min.99	<i>E.Coli</i> cfu/g	neg.
		<i>Enterobacteriaceae</i> cfu/g	10
		<i>Lipolytic bacteria</i> cfu/g	neg.

Nutritional information 100 g			
Energy value KJ/Kcal	2404.55/581.3	Carbohydrate s %	12.69
Fat content %	52.78	Sugars content %	1.82
Saturated fatty acids %	34.05	Fiber%	20.7
Monounsaturated fatty acids %	32.1	Protein %	13.88
Polyunsaturated fatty acids %	3.25	NaCl %	0.08
Total trans fatty acids %	<0.10		

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: Carton boxes 25kg. with PE high density, 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 max 25°C, relative humidity max. 70%

Product shelf life 24 months from date of manufacture at the recommended storage conditions.

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