



Product specification no. 05/ Version 11

NATURAL COCOA POWDER PKP-5

reduced cocoa fat 10-12%

Sensory description -Fine powder, light brown, pleasant cocoa without foreign ingredients.

Physical-chemical characteristics		Microbiological characteristics	
Moisture%	max. 5	Total plate count cfu/g	Max. 5000
pH	5.4-6.0	Yeasts cfu/g	50
Ash %	max. 8.0	Moulds cfu/g	50
Cocoa fat %	10-12	<i>Salmonella</i> cfu/25g	neg.
Fineness (75µ)%	min.99	<i>E.Coli</i> cfu/g	neg.
Shell Content %	max. 1.75	<i>Enterobacteriaceae</i> cfu/g	10
		<i>Lipolytic bacteria</i> cfu/g	neg.

Nutritional information 100 g			
Energy value KJ/Kcal	1288.6/305.1	Carbohydrates %	17.06
Fat content %	12.00	Sugars content %	2.05
Saturated fatty acids %	7.99	Fiber%	20.69
Monounsaturated fatty acids %	3.73	Protein %	21.86
Polyunsaturated fatty acids %	0.28	NaCl %	0.0037

Contaminants:

In accordance with applicable laws.

The product is produced from non-GMO materials.

The product is not treated with 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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