



## PRODUCT SPECIFICATIONS

### *Cocoa Powder*

Product Category	NATURAL		ALKALIZED		
<b>Physical and Chemical Characteristics:</b>					
Color (Meeting Standard)	Brown	Brown	Reddish Brown	Dark Red	Dark Brown
pH	5.0 - 5.9	6.8 – 7.2	7.1 – 7.5	7.8 – 8.2	7.2 – 7.6
Fat Content (%)	10 – 12				
Fineness, (%< 75µm)	99.75min. (wet method, through 200 mesh sieve)				
Moisture (%)	5.0 max				
Shell Content (%)	1.75max (Shell in Nib after Winnowing)				
<b>Microbiological Characteristics:</b>					
Total Plate Count / g	3,000 max				
Yeast & Mold / g	50 max				
Enterobacteriaceae / g	Negative				
Coliforms / g	Negative				
<i>E. coli</i> / g	Negative				
<i>Salmonellae</i> / 375g	Negative				
Lipase Activity	Negative				

**OPTIMUM STORAGE CONDITIONS:**

Temperature: 15-20°C (58-68°F), RH: <60% in clean, dry, well ventilated storage, away from sunlight and free from strong odors.

**SHELF LIFE:**

24 months from date of manufacture, keeping in original packaging and under optimum storage conditions.

**PACKAGING:**

25 kg/50lbs net weight pack in poly-lined, multi-walled Kraft paper bags; palletized.

1,000kg net weight, pack in Polypropylene fabric bulk bag; palletized; wrapped in plastic liner.

Bags will be labeled with product type, production code/Lot number, net weight, production date and shelf life

**PRODUCTION CODE EXPLANATION:**

The production code is made up of 10 (ten) digits and is compose as follows:

YY x xxx x xxx    YY    : Year (eg. 10 for 2010)

xx M xxx x xxx    M     : Month (eg. 2 for Feb; A,B,C for Oct, Nov, Dec)

xx x LLL x xxx    LLL    : Lot number (eg. 087)

xx x xxx P xxx    P     : Packaging size (eg. 8 for 25KG; 6 for 50lbs)

xx x xxx x SSS    SSS    : Pallet sequence (eg. 099 for 99<sup>th</sup> pallet of Lot 087)

The product is produced from non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP Food Safety Control. It is edible grade and fit for human consumption.

These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.