

### SPECIFICATION FORM

DEPARTMENT	ALL	ISSUE DATE	JANUARY 2020
TYPE	SPECIFICATION	REVISE	00
PRODUCT	COCOA POWDER	PAGE NO.	10F1
GRADE	PREMIUM, HIGH, STANDARD, LOW FAT		

Cocoa powder is described as the food prepared by pulverizing the material remaining after part of the cocoa fat has been removed from ground cocoa nibs. It is 100% pure Cocoa Powder produced in our factory.

Product Name	Color	Fat %	pH
Alkalized Cocoa Powder	Brown	10 – 12%	6.8 – 7.2

#### STANDARD PARAMETERS

Flavor	As per standard
Moisture (%)	Max 5.0
Fineness (% , wet ,through 200 mesh) (75 micron sieve)	Min 99.5
Shell content (%)	Max 1.75
Total ash (%)	Max 14
Acid Insoluble Ash (%)	Max 1.0
Alkalinity of Total Ash as K <sub>2</sub> O (%)	Max 6.0

#### MICROBIOLOGY

Total Plate Count (cfu/g)	Max 5000
Mould and Yeast (cfu/g)	Max 50
Enterobacteria	Max 10
Coliform in 1g	Negative
<i>E. coli</i> (cfu / g)	Negative
Salmonellae in 25g	Negative

#### HEAVY METALS

Arsenic (mg/kg)	Max 1
Copper (mg/kg)	Max 10
Lead (mg/kg)	Max 2

Packaging : Cocoa powder is packed in 25-kg paper bags. Bags will be labeled with product type, production code, net weight, production date and shelf life.

Storage Conditions : Store in its original sealed container, in a dry, cool and ventilated place. Keep at room temperature (15-25°C) and protected from sunlight.

The product is produced from non-GMO materials, with steam sterilization and processed in accordance to Halal Certification Control. It is edible grade and is fit for human consumption.

Shelf Life : 24 Month