

**ALKALIZED COCOA POWDER (AH01)  
SPECIFICATION**

<b>Product Name</b>	<b>Alkalized Cocoa Powder (AH01)</b>	
<b>Description</b>	Cocoa powder is obtained from the Theobroma cacao beans, suitable for human consumption. This product does not contain hazardous ingredients, additives or preservative	
<b>Physical Index</b>	Cocoa bean origin	West Africa
	Appearance	Fine, free flowing cocoa powder
	Flavor	Characteristic cocoa flavor
	Color	Dark Brown
	Fineness (through 200 mesh)	Min. 98.0 %
<b>Chemical Index</b>	Fat content	10-12%
	Moisture	Max. 5.0%
	pH value	7.5±0.2
	Ash	Max. 14%
<b>Microbiological Index</b>	Total Plate Count	Max. 5000 cfu/g
	Coliform	Max. 30 MPN/100g
	Yeast & Mould	Max. 50 cfu/g
	Salmonella, Shingella, Staphylococcus Aureusa	Negative
<b>Packaging</b>	In 25kgs multilayer craft paper bags with inner polyethylene liner. N.W.: 25kg / bag G.W.: 25.2 kg / bag	
<b>Quantity</b>	Non-palletized: Per 20' FCL: 600 bags x 25 kg = 15 metric tons FTL 24 MT – 24 pallet x 1000 kg	
<b>Shelf Life</b>	Recommended shelf life is 24 months from date of production when stored in cool, dry conditions.	
<b>Storage conditions</b>	Store in pest-free, well ventilated environment, at ambient temperature (18-22 degr C.) and relative humidity 50%-60%, away from source of heat and water and free from foreign odors.	
<b>Chemical Residue</b>	<b>No chemical residue exists to create a hazard for human consumption</b>	