

**TECHNICAL SPECIFICATIONS**  
**ALKALIZED COCOA POWDER 10 / 12%**  
**STANDARD GRADE - (KAG-800)**

<b>Product Name</b>	<b>Alkalized Cocoa Powder (KAG-800)</b>	
<b>Physical Index</b>	Cocoa bean origin	West Africa
	Appearance	Fine, free flowing dark brown powder
	Flavor	Characteristic cocoa flavor
	Color	Dark brown
	Fineness (through 200 mesh)	Min. 97%
<b>Chemical Index</b>	Fat content	10-12 %
	Moisture	Max. 5.0%
	pH value	7.0-7.8
	Ash	Max. 14%
<b>Microbiological Index</b>	Total Plate Count	Max. 5,000 cfu/g
	Coliform	Max. 0.3MPN/g
	Yeast & Mould	Max. 50 cfu/g
	Salmonella, Shigella, Staphylococcus Aureusa	Negative
<b>Packaging</b>	In 25kgs multilayer craft paper bags with inner polyethylene liner. N. W.: 25 kg / bag G. W.: 25.25 kg / bag	
<b>Quantity</b>	Without pallet: Per 20' FCL: 600 bags x 25 kg = 15 metric tons Per 40' FCL: 1000 bags x 25 kg = 25 metric tons	
<b>Shelf Life</b>	24 months from date of production when stored in cool, dry conditions.	
<b>Storage Conditions</b>	Store in a 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.	