

TECHNICAL SPECIFICATIONS
ALKALIZED COCOA POWDER 10 / 12% (KAP-800)

Product Name	Alkalized Cocoa Powder (KAP-800)	
Physical Index	Cocoa bean origin	West Africa
	Appearance	Fine, free flowing powder
	Flavor	Strong cocoa flavor
	Color	Dark brown
	Fineness (through 200 mesh)	Min. 99%
Chemical Index	Fat content	10-12 %
	Moisture	Max. 5.0%
	pH value	7.2-7.8
	Ash	Max. 14%
Microbiological Index	Total Plate Count	Max. 5,000 cfu/g
	Coliform	Max. 0.3MPN/g
	Yeast & Mould	Max. 50 cfu/g
	Salmonella, Shigella, Staphylococcus Aureusa	Negative
Packaging	In 25kgs multilayer craft paper bags with inner polyethylene liner. N. W.: 25 kg / bag G. W.: 25.25 kg / bag	
Quantity	Without pallet: Per 20' FCL: 600 bags x 25 kg = 15 metric tons Per 40' FCL: 1000 bags x 25 kg = 25 metric tons	
Shelf Life	24 months from date of production when stored in cool, dry conditions.	
Storage Conditions	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.	