

TECHNICAL SPECIFICATIONS
ALKALIZED COCOA POWDER 10 / 12%
STANDARD GRADE - (KBG-900)

Product Name	Alkalized Cocoa Powder (KBG-900)	
Physical Index	Cocoa bean origin	West Africa
	Appearance	Fine, free flowing black powder
	Flavor	Strong alkalized flavor
	Color	Intense black
	Fineness (through 200 mesh)	Min. 98%
Chemical Index	Fat content	10-12 %
	Moisture	Max. 5.0%
	pH value	7.2-8.0
	Ash	Max.18%
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.: 20 kg / bag G. W.: 20.20 kg / bag	
Quantity	Without pallet: Per 20' FCL: 750 bags x 20 kg = 15 metric tons Per 40' FCL: 1250 bags x 20 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.	