

**TECHNICAL SPECIFICATIONS
NATURAL COCOA POWDER (KNG500)**

Product Name	Natural Cocoa Powder (KNG500)	
Physical Index	Cocoa bean origin	West Africa
	Appearance	Fine, free flowing brown powder
	Flavor	Characteristic cocoa flavor
	Color	brown
	Fineness (through 200 mesh)	Min. 97%
Chemical Index	Fat content	10-12 %
	Moisture	Max. 5.0%
	pH value	5.0-5.8
	Density	0.5 g/ml
	Ash	Max. 8%
	Cadmium	0.01 mg/kg
	Ochratoxin A	Max 1 ug/kg
	Aflatoxin B1, B2, G1, and G2	Max 1 ug/kg
	Pesticides	Max LOQ 0.01 mg/kg
Microbiological Index	Total Plate Count	Max. 5,000 cfu/g
	Coliform	Max. 0.3MPN/g
	Aerobic Mesophiles	Maz 1000 CFU/g
	Enterobacteria	Max 10 CFU/g
	Yeast & Mould	Max. 50 cfu/g
	E. coli (g)	Negative
	Salmonella, Shigella, Staphylococcus Aureusa	Negative in 25g
Packaging	In 25kgs multilayer craft paper bags with inner polyethylene liner. N. W.: 25 kg / bag G. W.: 25.25 kg / bag	
Quantity	Per 20' FCL: 600 bags x 25 kg = 16 metric tons - without pallet Per 40' FCL: 1000 bags x 25 kg = 25 metric tons - without pallet Per 24 Tons FTL: 960 bags x 25 kg = 24 metric tons - on pallet	
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.	