

**NATURAL COCOA CAKE**

<b>№</b>	<b>Stage</b>	<b>Description</b>
<b>1</b>	<b>Product category</b>	<p><b>Natural Cocoa Cake</b> is produced after pressing the cocoa liquor, extracting the cocoa butter and kibbling (breaking) the cocoa cake.</p> <p>Color – Brown, flavour - typical cocoa flavour free from any foreign flavours and odours.</p> <p>Fat content – 10-12%</p> <p>Moisture max 3%</p> <p>Ph – 5.7 +/- 0.4</p>
<b>2</b>	<b>Process</b>	<p>Cocoa beans are cleaned, roasted and sterilized, winnowed (de-shelled), ground into cocoa liquor then pressed to separate the cocoa butter from the cocoa solids. The remaining cocoa mass is kibbled to an acceptable size then packed into sealed polythene lined polypropylene bags.</p>
<b>3</b>	<b>Food safety characteristics</b>	<p>Steam sterilisation in pressurised vessel: Batch 500kg; Processing time: 30 seconds; Steam – min 1,8 bar; Product temperature – min 85C at the end of the process. The following parameters are guaranteed:</p> <p><b>Certificate for microbiological analysis</b></p> <p>TPC max 5000 cfu/g</p> <p>Salmonella – negative in 25g</p> <p>Enterobacteria – negative in 1g</p> <p>Escherichia coli – negative in 1g</p> <p>Moulds and Yeast max 50 cfu/g</p> <p><b>On customers request can be tested for:</b></p> <p>Lead – max 0,1 mg/kg</p> <p>Arsenic – max 0,2 mg/kg</p>
<b>4</b>	<b>Target market</b>	Industrial users / customers in food Industry
<b>5</b>	<b>Uses</b>	For further processing
<b>6</b>	<b>Labeling / code</b>	<p>Company name and logo</p> <p>Type of product</p> <p>Production date</p> <p>Shift &amp; Expiry date</p>
<b>7</b>	<b>Packaging</b>	Sealed 1000 kg net Polypropylene big bags with fixed polythene inner liner.
<b>8</b>	<b>Shelf life</b>	2 years in original packaging
<b>9</b>	<b>Storage conditions and distribution</b>	<p>Dry and clean warehouse</p> <p>Recommended temperature max 25C / Relative humidity max 65%</p> <p>Free from foreign odors and avoid direct sun light</p> <p>Distribution: Dry, clean and odorless containers</p>
<b>10</b>	<b>Possible abuses</b>	Storage conditions and packaging requirements should be strictly monitored and controlled.