

TECHNICAL SPECIFICATIONS

Effective Date 18 FEB,2024

COCOA LIQUOR

Printed Date 23 FEB,2024

Description:

Cocoa liquor is obtained from the Theobroma cacao beans, suitable for human consumption

This product does not contain hazardous ingredients, additives or preservative

Specification

| TEST ITEMS | STANDARD |
|---|--|
| COLOR | REDDISH BROWN TO DARK BROWN |
| TASTE | WITH NORMAL COCOA AROMA, NO SCORCHING, MUSTY OR OTHER ODOR |
| TEST ITEMS | |
| Fat,% | ≥52.0 |
| Moisture,% ≤ | 2 |
| Ash,% ≤ | -- |
| Fineness,% ≥ | 98 |
| PH | 5.0-6.0 |
| Total arsenic,(mg/kg) ≤ | 1 |
| Total Plate Count,(cfu/g) ≤ | 5000 |
| Coliform,(mpn/100g) ≤ | 30 |
| Yeast Count,(cfu/g) ≤ | 50 |
| Mould Coun,(cfu/g) ≤ | 100 |
| Pathogenic Bacteria (Shigella, Salmonella, Staphylococcus aureus) | Negative |

Packaging

Packed in paper cartons of 12.5 kg(net)/carton

Net Weight: 12.5kg/ carton

Storage

Store in a pest-free, well ventilated environment, at ambient temperature, away from source of heat and water.

Shelf Life

Recommended Shelf Life is 24 months from date of production if stored in cool, dry conditions.

Chemical Residue: No chemical residue exists to create a hazard for human consumption