

SPECIFICATIONS SHEET

COCOA MASS – KCMB-AB2

COUNTRY OF ORIGIN: CAMEROON

PRODUCT DESCRIPTION : Ground cocoa made from 100% Cameroonian natural cocoa beans.

PROCESS DESCRIPTION : The selected and sorted cocoa beans are ready for processing at the factory. They are subjected to temperatures between 120°C and 150°C, for periods of between 45' and 15', refrigerated and peeled. The beans are subjected to fine grinding 20-25 microns, to obtain the liquor or cocoa mass. Debacterization before packaging is carried out using ultraviolet light. The process can be adapted to the specifics of customer specifications.

ORGANOLEPTIC DESCRIPTION APPEARANCE :	Croquette Color Brown
TASTE :	Typical cocoa, smells rich cocoa aroma, no unpleasant flavors.

PHYSICAL AND CHEMICAL PARAMETERS:	NUTRITIONAL VALUES PER 100 G	
Method Humidity% 5 max	Energy	2 515 kj (601kcal)
Fat content% 10 - 12 Total ash% 6.5 max	Fats	549
PH (10% solution) 5.6 ± 0.4	Saturated fatty acids	33 9
	Carbohydrates	8,2 g
	Sugars	0,3 g
	Dietary fiber	og
	Proteins	129
	Salt	0,015 g
	Cocoa (minimum)	100%
MICROBIOLOGICAL DATA CRITERIA:		
Total plate count: cfu/g 5.0 x 10 ³ max		
Yeast: cfu/g 50 max		
Mold: cfu/g 50 max		
Enterobacteriaceae Ig Absent		
Salmonella /259 Absent		
E. Coli Ig Negative		

VERIFYING ORGANIZATIONS:

- Standards and quality agencies
- Pasteur Center
- Ministry of Health
- Ministry of Agriculture and Rural Development

PACKAGING AND STORAGE INFORMATION:

- Type of container: dry. (20 feet: 24.2 TONS, 40 feet: 31.6 TONS)
- Labeling on cardboard: Product type, Brand name, Logo, Date, Expiry date, Net weight. Storage conditions, Batch number. Country of origin, company name and address.

OPTIMAL STORAGE CONDITIONS :

Store in a cool, dry place away from strong odors, water and heat. It is recommended :

- Store in areas with low relative humidity, preferably below 60%.
- Store at relatively cool temperatures, preferably 25°C maximum.
- Store away from foreign odors such as coffee, tea, spices, chemicals, etc.
- Transport temperatures should be ambient, recommended below 25oC

THE DURATION OF THE CONSERVATION:

Two years under recommended storage conditions.

Allergen and Gluten Free Statement We guarantee that our product is a single ingredient product and does not contain any allergens or their derivatives and is free from gluten and gluten products. We guarantee that our product is not sterilized by gas treatment or radiation.

CONDITIONING:

In paper bags and a polyethylene inner bag, weighing approximately 25 kg. Maximum relative humidity 75%. Perfectly clean place, protected from rodents and all types of pests.

TRANSPORT CONDITIONS :

It is transported in standard containers, refrigerated if necessary.respecting hygiene conditions et appropriate sanitation procedures, to avoid contamination of the product.