



SPECIFICATIONS SHEET

100% Colombia cocoa mass in drops – KCMD-12

ORIGIN / ORIGIN: COLOMBIA

DESCRIPTION / DESCRIPTION:

Process / Process:

Cleaning of the beans, debacterialization, roasting, graining, mixing, refining, tempering, modeling and packaging / Cleaning of beans, debacterialisatation, roasting, graining, mixing, refining, tempering, shaping and packaging

Presentation / Presentation: Drops of approximately 1 cm

Storage methods / Storage conditions: _____

The product must be stored in a cool, dry and odor-free place temperature between 14° and 20°C / The product should be stored in a cool, dry and odor-free place, at a temperature between 14° and 20 C

NUTRITIONAL CHARACTERISTICS (100 g):	
Fats	55.0g
Of which saturated	20.0 g
Proteins	14.0g
Carbohydrates	14.0g
Of which sugars	1.0g
Energy value	Kcal: 631 - KJ 2607
salt	< 0.1g

MICROBIOLOGICAL CHARACTERISTICS (reference values)	
Total bacterial load	< 5000 CFU/g
Enterobacteriaceae	< 10 CFU/d
Molds and Yeasts	< 50 CFU/g
Salmonella	Absent on 25g
Staphylococcus Aurea	< 10 CFU/d
E.Coli	< 10 CFU/d