

## TECHNICAL SPECIFICATIONS

**PRODUCT NAME:** ALKALIZED COCOA POWDER 10/12%

**PRODUCT SKU:** KAST-700

|                                      |                                                                                                                                                                                            |                                 |
|--------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|
| <b>Physical Specification</b>        | Cocoa bean origin                                                                                                                                                                          | West Africa                     |
|                                      | Appearance                                                                                                                                                                                 | Fine, free flowing brown powder |
|                                      | Flavor                                                                                                                                                                                     | Characteristic cocoa flavor     |
|                                      | Color                                                                                                                                                                                      | Medium brown                    |
|                                      | Fineness (through 200 mesh)                                                                                                                                                                | Min. 98%                        |
| <b>Chemical Specification</b>        | Fat content                                                                                                                                                                                | 10-12 %                         |
|                                      | Moisture                                                                                                                                                                                   | Max. 5.0%                       |
|                                      | pH value                                                                                                                                                                                   | 6.8-7.4                         |
|                                      | Ash                                                                                                                                                                                        | Max. 12%                        |
| <b>Microbiological Specification</b> | Total Plate Count                                                                                                                                                                          | Max. 5,000 cfu/g                |
|                                      | Coliform                                                                                                                                                                                   | Max. 0.3MPN/g                   |
|                                      | Yeast & Mould                                                                                                                                                                              | Max. 50 cfu/g                   |
|                                      | Salmonella, Shigella, Staphylococcus Aureusa                                                                                                                                               | Negative                        |
| <b>Packaging</b>                     | In 25kgs multilayer craft paper bags with inner polyethylene liner.<br>N. W.: 25 kg / bag<br>G. W.: 25.25 kg / bag                                                                         |                                 |
| <b>Quantity</b>                      | Without pallet:<br>Per 20' FCL: 600 bags x 25 kg = 16 metric tons<br>Per 40' FCL: 1000 bags x 25 kg = 25 metric tons                                                                       |                                 |
| <b>Shelf Life</b>                    | 24 months from date of production when stored in cool, dry conditions.                                                                                                                     |                                 |
| <b>Storage Conditions</b>            | Store in a pest-free, well ventilated environment, at ambient temperature (18-22 degree C.) and relative humidity 50%-60%, away from source of heat and water and free from foreign odors. |                                 |