

TECHNICAL SPECIFICATIONS SHEET

ORIGIN	:	COTE D'IVOIRE
PRODUCT NAME	:	NATURAL COCOA POWDER
TYPE OF PRODUCT	:	POWDER

PACKING

1. Presentation	:	25 Kg or 20 Kg
2. Packaging	:	Kraft Bag

PHYSICO-CHEMICAL CHARACTERISTICS

1. Humidity	:	5% Max
2. Fat	:	10-12%
3. Fineness	:	< 1%
4. Particles of hulls	:	< 1,75

MICROBIOLOGICAL CHARACTERISTICS

1. Mesophilic Flora	:	< 5000 Maxi
2. yeast /Mold	:	< 5%
3. Entérobacteria	:	< 10 Maxi
4. E.coli	:	Absence
5. Pathogenic staphylococcus	:	<10
6. Salmonella	:	Absence

COLORIMETRIQUE ORGANOLEPTIQUE AND PHYSIC CHARACTERISTICS

1. Colour	:	Brown
2. Aspect	:	Powder
3. Taste and Smell	:	Typical

STORAGE CONDITIONS

1. **Storage in 30°Celsius outside any source of heat.**
2. **DLUO (Date Limite d'utilisation Optimale) : 3 Ans**