

INGREX

Food Ingredients Expert

Varaždin, 01/12/2022

TECHNICAL SPECIFICATION COCOA LIQUOR "INDUSTRIAL USE"

1. Definition

Cocoa liquor is obtained by mechanical pressing from cocoa beans paste (kernels or nib), after being separated from the shell and passed through the grinding process.

2. Physical-Chemical Parameters

| Quality | Specification |
|-------------------------------------|---------------|
| Fat content | Min. 47,0 % |
| pH (10% solution) | 5,2 – 7, 2 |
| Moisture | Max. 2,0 % |
| Ashes | Max. 16% |
| Fineness (Passing sieve Mesh 75 µm) | Min. 95,0 % |

| Contaminants | Specification |
|--------------|----------------|
| Copper | Max. 5,0 mg/kg |
| Iron | Max. 2,0 mg/kg |
| Lead | Max. 0,5 mg/kg |
| Arsenic | Max. 1,0 mg/kg |
| Cadmium | Max. 0,3 mg/kg |

3. Microbiological Data

| | |
|---|---------------------------|
| Aerobic Mesophilic plate count (in 1 g) | < 1 x 10 ³ UFC |
| Aerobic Thermophilic plate count (in 1 g) | < 5 x 10 ² UFC |
| <i>Coliforms</i> (in 1 g) | < 1 x 10 ² UFC |
| Thermophilic Spore count (in 1 g) | < 1x10 ² UFC |
| <i>Salmonella</i> (in 225 g) | Absent |
| Yeast per g | < 1x10 ² UFC |
| Mould per g | < 1x10 ² UFC |

4. Sensory

| | |
|--------------|----------------|
| Color | Dark brown |
| Odor / Taste | Characteristic |

Electronically Created And Valid Without Signature

Ingrex doo, Varazdinska Ulica, I odvojak 11 Jalkovec, HR-42000 Varaždin – info@ingrex.hr

5. Packing

Cartons with Polyethylene inner bag of 20 kg net.

6. Quality Control

These Specifications are meet requirements of the Food Chemicals Codex, comply with laws and corresponding Official Regulations, and are verified in a sample taken from each batch of production according to established quality plan in the company. All parameters presented in this document are reported in the COA, except those that are performed under a specific frequency.

This product is manufactured with ingredients and additives allowed by national and international laws, aseptically packaged, intended for use in the food industry. This product no contains colorants.

7. Shelf Life / Storage

The Product has a Shelf life of 24 months from date of manufacturing. Each unit is labeled with batch number, date of manufacture and expiration date, and the packaging contains the Registration Number Product Health.

The product should be stored under temperature conditions 18 - 28 °C.