

INGREX
Food Ingredients Expert

Varaždin, 01/12/2022

TECHNICAL SPECIFICATION
COCOA POWDER for "INDUSTRIAL USE"

1. Definition

Dutched cocoa is cocoa beans after the removal of a large amount of fat by mechanical pressing of the cocoa liquor or paste (beans or nibs), which have been separated from the shell, given a heat treatment with water and a potassium carbonate solution (roasted bean dutching), and subjected to a grinding process.

2. Physical and Chemical Parameters

Quality	Specification
Fats	10.00 – 14.00%
pH (10% solution)	6.00 – 7.12
Moisture	Max. 5.0%
Ashes	Max. 10%
Fineness (through a 200 or 75 micron mesh)	Min. 97.20%
Sedimentation	Max. 2.0 ml/2.5 g
Foreign matter	None

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. 0.6 mg/kg

3. Microbiological Parameters

Mesophilic aerobic bacteria plate count (in 1g)	< 1 x 10 ³ UFC
Thermophilic aerobic bacteria plate count (in 1g)	< 5 x 10 ² UFC
Coliforms (in 1 g)	< 1 x 10 ² UFC
Thermophilic spore count (in 1 g)	< 1 x 10 ² UFC
Salmonella (in 225 g)	None
Yeast per g	< 1 x 10 ² UFC
Mould per g	< 1 x 10 ² UFC

4. Sensory Parameters

Colour	Dark brown
Odour/Taste	Characteristic

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Appearance	Fine powder
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5. Packing

20 kg packs in natural silk tissue paper bags (MF), 3 sheets, inner Polykraft laminated aluminium with micro perforations.

6. Quality Control

These specifications comply with the requirements laid down in the Food Chemicals Codex and with the official national laws and regulations. Compliance with the requirements is checked taking a sample from each production batch, in accordance with the provisions referenced in the Quality Plan.

This product was manufactured using ingredients and additives that are permitted and approved by national and international laws, it was packed under aseptic conditions, and is intended for use in the food industry.

This product does not contain any food colouring.

7. Shelf Life / Storage

The shelf life of the product is 24 months from its production date. Each unit is identified by the batch number, the date of production, and the Best Before date; it also bears the product number as listed in the relevant Food Safety Registry.

The product needs to be stored at a temperature below 18 - 28°C.

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