



Fiche technique

Poudre de cacao cru – Raw Cocoa Powder

PRODUCT

- Product name : Poudre de cacao cru – Raw Cocoa Powder
- Botanic name : Theobroma cacao L.
- Shelf life : 24 months
- Storage : Store in a cool, dry place away from direct sunlight
- Country of origin : India

CERTIFICATIONS

- Organic
- Fair Trade certified according to the Fair for life Standard available at www.fairforlife.org

PRODUCTS SPECIFICATIONS

- Color : brownish
- Odor : Characteristic, true to type
- Taste : Characteristic
- Ingredients : 100% organic Cocoa powder
- Allergen : Free from allergen containing constituents
- Not irradiated, free from GMO

CHEMICAL SPECIFICATIONS

- Moisture : 4.0%
- Fineness (pass through 200mesh) : 98% min
- PH of the solution : 6.0-7.0
- % of fat (cocoa butter) : 10.0-12.0
- % total ash : Max 14.0
- % alkalinity of ash : Max 6.0
- Acid insoluble ash : Max 1.0

MICROBIOLOGICAL PARAMETERS

- Total plate count/g : Max 30000
- E.coli/g : absent
- S.aureus/g : absent
- Salmonella /25g : absent
- Enterobacteriaceae/g : absent
- Yeast and Moulds/g : Max 100



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MICROBIOLOGICAL PARAMETERS

Parameters	Values
Energy value (kcal)	350-400
Protein %	20-25
Fat %	10-12
Total carbohydrates %	55-60
Monounsaturated fat %	3.80
Saturated fatty acids %	5.90
Polyunsaturated fatty acids %	0.40
Trans fatty acids %	0.05

PRODUCT VARIATION

- This is an agricultural product; therefore, some batch variation may occur in; colour, flavour, odour, appearance or composition, reflecting growing conditions and seasonal variation.

NOS REFERENCES

- CAC200_EQUIT : 200g bag