



**ALKALIZED COCOA POWDER (AP600)
SPECIFICATION**

| Product Name | Alkalized Cocoa Powder (AP600) | |
|------------------------------|--|---------------------------------|
| Physical Index | Cocoa bean origin | West Africa |
| | Appearance | Fine, free flowing brown powder |
| | Flavor | Gentle cocoa flavor |
| | Color | Mild brown |
| | Fineness (through 200 mesh) | Min. 99% |
| Chemical Index | Fat content | 10-12 % |
| | Moisture | Max. 5.0% |
| | pH value | 6.0-6.8 |
| | Ash | Max. 12% |
| Microbiological Index | Total Plate Count | Max. 5,000 cfu/g |
| | Coliform | Max. 0.3MPN/g |
| | Yeast & Mould | Max. 50 cfu/g |
| | Salmonella, Shigella, Staphylococcus Aureusa | Negative |
| Packaging | In 25kgs multilayer craft paper bags with inner polyethylene liner. N. W.: 25 kg / bag G. W.: 25.25 kg / bag | |
| Quantity | Without pallet: Per 20' FCL: 600 bags x 25 kg = 15 metric tons Per 40' FCL: 1000 bags x 25 kg = 25 metric tons | |
| Shelf Life | 24 months from date of production when stored in cool, dry conditions. | |
| Storage Conditions | Store in a pest-free, well ventilated environment, at ambient temperature (18-22 degr C.) and relative humidity 50%-60%, away from source of heat and water and free from foreign odors. | |