



**Natural COCOA POWDER (NG500)
SPECIFICATION**

Product Name	Natural Cocoa Powder (NG500)	
Physical Index	Cocoa bean origin	West Africa
	Appearance	Fine, free flowing brown powder
	Flavor	Characteristic cocoa flavor
	Color	brown
	Fineness (through 200 mesh)	Min. 97%
Chemical Index	Fat content	10-12 %
	Moisture	Max. 5.0%
	pH value	5.0-5.8
	Ash	Max. 8%
Microbiological Index	Total Plate Count	Max. 5,000 cfu/g
	Coliform	Max. 0.3MPN/g
	Yeast & Mould	Max. 50 cfu/g
	Enterobacteriaceae	Max. 10 cfu/g
	E. coli (g)	Negative
	Salmonella (25g)	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.	