

# COCOA LIQUOR

**PRODUCT:** COCOA LIQUOR  
**BRAND:** MELTY  
**PRODUCT CODE:** MEL- CLQ - G

PHYSICAL & CHEMICAL CHARACTERISTICS	DEODORISED COCOA BUTTER
pH	5.1 – 6.0
Fat Content (%)	52 Min
Fineness (%<75 µm) (wet, through 200 mesh ASTM sieve)	99.5 min
Moisture (%)	2 Max
Shell Content (%)	1.75 max

MICROBIOLOGICAL CHARACTERISTICS	
Total Plate Count per gram	5,000 max
Yeast per gram	50 max
Moulds per gram	50 max
Enterobacteriaceae in 1 g	Not Detected
Coliform in 1 g	Not Detected
Escherichia Coli in 1 g	Not Detected
Salmonella in 25 g	Not Detected

**STORAGE RECOMMENDATION**

Keep cocoa liquor in cool, dry storage (preferably below 20°C and 60% relative humidity) and free from foreign odors. Avoid direct sunlight and not stacking more than 20 layers of cartons height.

**PACKAGING**

Cocoa liquor is packed in 15kg or 25kg carton. The carton is labeled with company name, product name, country of origin, production code and net weight.

These specifications apply to an average sample covering the goods when they leave the production plant.

They are analyzed according to the methods of analysis as described in IOCCC and AOAC.