



NATURAL COCOA POWDER

PRODUCT: NATURAL COCOA POWDER - LIGHT BROWN
BRAND: MELTY
PRODUCT CODE: MEL-NAT. CP

Appearance : Fine powder, free flowing
Color : Light Brown

PHYSICAL AND CHEMICAL PARAMETERS

Criteria	Unit	Specifications	Method
Fat Content	%	10-12	IOCCC 14-1972
Moisture	%	5 Max	IOCCC 1-1952
Fineness through 75 um (200mesh)	%	99.50 +/- 0.3%	IOCCC 116 1990
Shell Content	%	1.75 Max	AOAC 972.15
pH(in 10%solution)	pH Units	5.7 +/- 0.3%	IOCCC 15, 1972
Ash Content		14 % Max	
Alkanity of Ash		6 % Max	
Acid Insoluble Ash		0.2% Max	

MICROBIOLOGICAL DATA

Total Plate Count	Cfu/g	5000 max	ISO 4833:2003
Yeast	Cfu/g	50 max	IOCCC 118:1990
Mould	Cfu/g	50 max	IOCCC 118:1990
Enterobacteriaceae	/g	Absent	ISO 21528-2:2004
Salmonella	/25g	Absent	ISO 6579:2002
E.Coli	/g	Negative	ISO 7251:2005
Coliform		Negative	

Heavy Metal

Arsenic (As)	1mg / kg
Lead (Pb)	2mg / kg
Mercury (Hg)	0.05 mg/kg
Cadmium (Cd)	1mg/kg
Antimony (Sb)	1mg/kg

Packaging and Storage Information

Packaging

- Multi ply paper bags with poly ethylene inner liner of 25kg net weight piled on pallets
- Container Stuffing: 640 bags X 25kg or 16Mt