
	Product Technical Specification	
	Cocoa Liquor	

Products produced by cooperative **COAGRICAL** are monitored and verified during production process, to guarantee Good Manufacturing Practices and relevant sanitary conditions, complying with the requirements established by Secretariade Salud Publica de Honduras.

DESCRIPTION AND INGREDIENTS

Brown and solid product obtained from cocoa nib (roasted and shelled with moisture below 2%) processed by a grinding system (blades and ball mill) at high temperature without exceeding 60°C and then stored in tank. Made from 100% top quality cocoa beans, well selected, roasted and clean. It does not contain alkalinizing agents or other additives.
 Tariff designation: COCOA PASTE

I. ORGANOLEPTIC CHARACTERISTICS

Color	Dark brown
Flavor	Bitter cacao characteristics
Aroma	Chocolate
Texture	Solid

II. PHYSICAL AND CHEMICAL CHARACTERISTICS

Fat content	49 - 52%
PH	5,5 – 5,9
Moisture	1,5 – 2,0%
Melting point	34°C

III. MICROBIOLOGICAL SPECIFICATINS

Total aerobic count < 10.000 UFC/g	Total coliform count < 10 UFC/g
Filamentous fungi < 50 UFC/g	Presence of Escherichia coli in 25 g negative.
Yeast fungi < 50 UFC/g	Presence of Salmonella SP in 25 g negative.

IV. USES AND APPLICATIONS

For industrial purposes, fit for human consumption.
 To produce cocoa powder, cocoa butter, couvertures, chocolate bars and other chocolate products.

V. PACKAGING

Boxes: 15,00 kg netto 15,66 kg gross	Primarily: In non-toxic low-density polyethylene bag. Secondary: Corrugated cardboard box.
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VI. STORAGE CONDITIONS

Product should be stored at ambient temperature 18 – 20°C and 50 – 60% of relative humidity.
 Placed in dry environment and air circulation. The storage hold must be free of plague and strong or bad odors, away from direct sun light.

VII. SHELF LIFE

24 month after production date under right storage conditions.