

	Product Technical Specification	
	Cocoa Powder	

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

Product obtained from chopped semi-fat cocoa cake with fat content of 10%, converted into fine powder by mechanical pulverization processes. It does not contain alkalizing agents or other additives.

Tariff designation: COCOA POWDER

I. ORGANOLEPTIC CHARACTERISTICS

Color	Light brown
Taste	Cocoa bitterness
Aroma	Characteristic of chocolate
Texture	Fine homogeneous powder, without presence of lumps or foreign particles.

II. PHYSICAL AND CHEMICAL CHARACTERISTICS

Fat content	10%
Moisture	4,27%
PH	5,65
Free Fatty Acidity in extracted oil as oleic acid	3,05%
Particle size analysis	< 100 m

III. MICROBIOLOGICAL SPECIFICATINS

Total aerobic count < 0.000 UFC/g	Total coliform count < 0 UFC/g
Filamentous fungi < 0 UFC/g	Presence of Escherichia coli in 0 g negative.
Yeast fungi < 0 UFC/g	Presence of Salmonella SP in 0 g negative.

IV. USES AND APPLICATIONS

For industrial purposes, fit for human consumption.

Suitable for production of coatings, bakery products, icings, filling creams and chocolate items.

V. PACKAGING

Bags: 25,00 kg netto 25,50 kg gross	Multi-layer kraft paper bag.
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VI. STORAGE CONDITIONS

Product should be stored at ambient temperature 18 – 22°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.