



Fiche technique

Poudre de cacao cru – Raw Cocoa Powder

PRODUCT

- Product name : Poudre de cacao cru – Raw Cocoa Powder
 - Botanic name : Theobroma cacao L.
 - Shelf life : 24 months
 - Storage : Store in a cool, dry place away from direct sunlight
 - Country of origin : India
-

CERTIFICATIONS

- Organic
 - Fair Trade certified according to the Fair for life Standard available at www.fairforlife.org
-

PRODUCTS SPECIFICATIONS

- Color : brownish
 - Odor : Characteristic, true to type
 - Taste : Characteristic
 - Ingredients : 100% organic Cocoa powder
 - Allergen : Free from allergen containing constituents
 - Not irradiated, free from GMO
-

CHEMICAL SPECIFICATIONS

- Moisture : 4.0%
 - Fineness (pass through 200mesh) : 98% min
 - PH of the solution : 6.0-7.0
 - % of fat (cocoa butter) : 10.0-12.0
 - % total ash : Max 14.0
 - % alkalinity of ash : Max 6.0
 - Acid insoluble ash : Max 1.0
-

MICROBIOLOGICAL PARAMETERS

- Total plate count/g : Max 30000
- E.coli/g : absent
- S.aureus/g : absent
- Salmonella /25g : absent
- Enterobacteriaceae/g : absent
- Yeast and Moulds/g : Max 100



Fiche technique

Poudre de cacao cru – Raw Cocoa Powder

MICROBIOLOGICAL PARAMETERS

Parameters	Values
Energy value (kcal)	350-400
Protein %	20-25
Fat %	10-12
Total carbohydrates %	55-60
Monounsaturated fat %	3.80
Saturated fatty acids %	5.90
Polyunsaturated fatty acids %	0.40
Trans fatty acids %	0.05

PRODUCT VARIATION

- This is an agricultural product; therefore, some batch variation may occur in; colour, flavour, odour, appearance or composition, reflecting growing conditions and seasonal variation.

NOS REFERENCES

- CAC200_EQUIT : 200g bag