

Organic Cocoa Powder

INCI: Theobroma Cacao (Cocoa) Seed Powder

Specifications

Analytical Details

Color:

Odor:

Moisture Content:

Particle Size:

Fat:

pH:

***Shell Content:**

***Ash:**

Methods

Visual

Organoleptic

Ohaus MB45

IOCCC 38 (1990)

AOAC 963.15

AOAC 970.21

AOAC 940.21

AOAC 955.49C

Specifications

Light Brown

Characteristic, Cocoa

≤ 5.0%

99%

10 - 12%

5.0 - 5.9

1.75%

1.90%

Heavy Metals

Lead:

Cadmium:

Arsenic:

Mercury:

AOAC 993.14 (modified)

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Not Specified

Not Specified

Not Specified

Not Specified

Microbiological

Aerobic Plate Count:

Mold:

Yeast:

Coliform:

E. Coli:

Salmonella:

S. Aureus:

AOAC 966.23

AOAC 997.02

AOAC 997.02

AOAC 966.24

AOAC 966.24

AOAC 2004.03

AOAC 975.55

≤ 5,000 cfu/g

≤ 100 cfu/g

≤ 100 cfu/g

< 10 cfu/g

Absent

Absent / 375g

Absent / 25g

Mycotoxins

***Aflatoxin Total:**

Veratox

< 10 ppm

***These parameters are not tested for each batch.**

Shelf Life:

2 Years

Storage:

Store in a cool, dry area free of any foreign odors. Ideal storage conditions are below 77 °F, with less than 50% relative humidity.

Date: 05/07/2024

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