



Makendi Cocoa Powder

DESCRIPTION:

Product Category	Natural	Alkalized		
		LA	MA	SA
Product Type	Natural	LA	MA	SA
PH	5.3-5.9	6.5-7.2	7.3-7.7	7.8-8.5

PACKING: Multiple paper bags of 25Kg or Big Bag (900-1000 Kg). 1x40”FCL=25MT (25 kg bags). 1x20FCL=12.5MT (25 kg bags).

SHELF LIFE: Unopened – 24 months from production date. Store cocoa powder in cool, dry place free of foreign odors.

SPECIFICATIONS:

PHYSICAL AND CHEMICAL CHARACTERISTICS	
Fat content	11.00% ± 1.00%
Fineness <75µm	99,0% ± 0.5%
Moisture	5% max
MICROBIOLOGICAL CHARATERISTICS	
Total plate count (max ufc/g)	10.000
Moulds (max ufc/g)	50
Yeasts (max ufc/g)	50
Enterobacteriaceae (max ufc/g)	Absent in 1g
Total Coliform (ufc max)	Absent in 1g
E.Coli (max ufc/g)	Absent in 1g
Salmonella (max ufc/25g)	Absent in 25g



SENSORY CHARACTERISTICS	
Appearance	Impalpable powder
Smell	Characteristic, without off-odours
Taste	Characteristic, without off-flavours

APPLICATIONS:

Cocoa powders are used in bakery, beverages and dry mixes, cereals, confectionery, dairy, ice cream and other frozen desserts.