

PRODUCT SPECIFICATION SHEET

Product Specification : Natural Cocoa Cake

Type : Natural

Origin : As agreed per contract

Physicochemical and Sensory Analysis

Criteria	Unit	Specification
Color	-	Light brown, brown
Smell	-	Characteristic, typical for cocoa
Flavor	-	Typical cocoa, no off taste
Fat content	%	10-12
Moisture	%	5.0 max
Ph	-	5.2 – 5.9

Microbiology

Criteria	Unit	Specification
Total Plate Count	cfu/g	<5000
Yeast	/gr	<50
Mould	/gr	<50
Coliform	/gr	<10
Escherichia coli	cfu/g	Absent
Salmonella in 25 gram	Present or Absent / 25g	Absent
Enterobacteriaceae	cfu/g	<10

Packaging and Storage conditions

25kg net paper bags or 1000kg big bags

To be stored at 25°C max and relative moisture <60%, no exposure to sun or foreign odors

Shelf life

3 years after production date

Allergen and Gluten-Free Declaration

We guarantee that our product is a single ingredient product and does not contain any allergens or their derivatives and is free of gluten and gluten products.

GMO- Free Declaration

SA confirms that this product supplied by our company is produced from Non-GMO materials.

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