

TECHNICAL DATA SHEET

Cocoa Powder (*Theobroma cacao L*)



Origin: Venezuela
 Botanical Family: Malvaceae
 Method of Culture: Harvested controlled for sustainability.
 Part Harvested: Fruit
 Harvest Periods: June to August and November to January.
 CAS NUMBER: 84649-99-0

Cocoa powder, is the product that results after the extraction of cocoa butter, which can be natural or treated with alkalis. The cocoa powder can be made from the types of cocoa (Criollo, Forastero, Trinitario).

Specific Description

Odor: Characteristic
 Appearance: Homogeneous
 Color: Brown characteristic
 Fineness (sieve 75 um): 99.0%
 Foreign matter: Absent

Physical, chemical and microbiological properties

Moisture máx: 3.1%	Other contents
Fat: 10.5%	Microbial contents: <10CFU/g*
Crude fiber: 3.5%	Yeast & molds: <10 CFU/g*
Total ash: 2.2%	Coliforms: absent
Sedimentation (mL/25g sample): 1.0	Salmonella: absent
pH: 7.5	Whole insects: absent
Heavy metals:	Rodent or human hairs: absent
Copper: <0.1ppm	Insect fragments: absent
Iron: <0.1ppm	Larvae: absent
Lead: <0.1ppm	*Estimated
Arsenic: <0.1ppm	

Specifications

Product obtained from cocoa nib, from cocoa beans cleaned and freed from shells as thoroughly as is technically possible with roasting. Free of additives.

Handling and storage

Store in cool and ventilated place. Keep in original packaging closed.
 Shelf life: 18-24 months from shipment date, under normal storage conditions
 Protect from sunlight and high temperature
 Presentation: Bags