



TECHNICAL DATA SHEET

PRODUCT: ORGANIC COCOA POWDER FAT CONTENT 10-12 (NATURAL)
CODE: COB.00.069.140.0100
SCIENTIFIC NAME: *Theobroma cacao*
COMMON NAME: COCOA
PLANT PART USED: BEANS

COMPOSITION

100 % COCOA BEANS

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
COLOR	Light Yellowish Brown	Visual inspection
TASTE	Bitter Characteristic Cocoa	Organoleptic

PHYSICO-CHEMICAL FEATURES

pH	5,0 - 6,0	AOAC 981.12. On line 20th Ed. 2016
ASHES	8 % max.	AOAC 972.15. On line 20th Ed. 2016
FAT CONTENT	10-12 %	AOAC 963.15 On line 20th Ed. 2016
MOISTURE	4 % max.	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
GRANULOMETRY (200 MESH: 75um)	98.5 % min.	AOAC 973.03 Chapter 2, p. 53, 19th Edition 2012

MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
<i>Staphylococcus aureus</i>	< 10 cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 12. January 2001
ENTEROBACTERIA	Absence	ICMSF Microorganisms in Foods, 2000
TOTAL AEROBIC COUNT	5 x 10 ³ cfu/g max.	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
TOTAL COLIFORMS	< 3 MPN	FDA/BAM, Online, 8th Ed. Rev. A, 1998. September 2002 - Chapter 4, A, B, C y D
MOULD COUNT	50 cfu/g max.	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	50 cfu/g max.	ICMSF Microorganisms in Foods, 1988

CONTAMINANTS

LEAD	< 1 ppm	ICP – MS Atomic absorption
ARSENIC	< 1 ppm	ICP – MS Atomic absorption
AFLATOXIN	10 ppb max.	Enzyme Immunoassay ELISA: Rida Screen Fast Aflatoxin for R-BIOPHARM
PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS

This analysis has an additional cost. If necessary for each batch, please consult in advance

NUTRITIONAL FEATURES (average values for 100g of product)

CALORIES	418.2 Kcal	Determination by calculation
PROTEIN	27.8 g	AOAC 970.22 On line 20th Ed. 2016
TOTAL CARBOHYDRATE	52 g	Determination by calculation
TOTAL FAT	11 g	AOAC 963.15 On line 20th Ed. 2016
SATURATED FAT	6.83 g	AOCS Ce 1f-96
TRANS FAT	0 g	AOCS Ce 1f-96
CHOLESTEROL	0 mg	Journal of AOAC International Vol.76,N°4, pp. 902-905, 1993
DIETARY FIBER	32.48 g	AOAC 985.29 On line 20th Ed. 2016
SODIUM	38 mg	AACC Method 40-71 vol.I, p.1/3 10 Ed.2000
SUGARS	2.45 g	Norma Oficial Mexicana NOM -086-1994

Referential information

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CHARACTERISTICS GAINED IN PROCESSING

A good fermentation process is optimized to guarantee grain characteristics.

SHELF LIFE

2 years, as long as the package is stored sealed at recommended conditions.

PACKAGING

Bag x 25 Kg (net weight). Primary: Polyethylene low density bags. Secondary: 3-ply paper bag.

Bags of 60 x 40 x 30 cm/ Pallets of 120 x 100 x 235 cm (until 1 t/pallet)

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

RECOMMENDED USES

Cocoa has high levels of antioxidant, especially rich in polyphenols. Other compounds reported as stimulant of mind are theobroine and phenethylamine.

For couvertures, bakery products, frostings, filling creams and chocolate confectionery.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.