

Technical and Commercial Sheet

TCS 2996/01.01
 21-09-2022

PRODUCT

Item code	0130007
Name	D-11-RB COCOA POWDER 10-12% FAT
Description	Fat-reduced, alkalized cocoa powder

TECHNICAL DATA

Ingredients	Fat-reduced Cocoa powder, alkalised (Acidity regulator: sodium hydroxide (E524), potassium carbonate (E501(i)), ammonium hydroxide (E527))	
Colour	Meets standard	
Taste	Meets standard	
Physical-chemical	Fat content	10.0 – 12.0%
	pH (in 10% solution)	7.9 – 8.3
	Fineness (through 75 µm sieve)	99.5% min.
	Moisture content	5.0% max.
Microbiological	Standard Plate Count	Max 5000 cfu/g
	Moulds	Max 50 cfu/g
	Yeasts	Max 50 cfu/g
	<i>Enterobacteriaceae</i>	Negative/g
	<i>E. coli</i>	Negative/g
	<i>Salmonella</i>	Negative/(4x375g*)
* Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I		

NUTRITIONAL VALUE

Nutritional declaration	100g
Energy	1302kJ 313Kcal
Fat	11,0g
- of which saturates	6,8g
Carbohydrate	12,5g
- of which sugars	1,0g

Fibre	30,5g
Protein	22,0g
Salt	4,7g

PACKAGING

Identification	All sales/transport packaging are identified with shelf life and batch number. Languages listed on exterior package label: PT.
Storage Conditions	Optimum storage conditions are temperature between 15-20°C (55- 65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.
Shelf Life	24 months
Packaging Material	The packaging material is suitable for contact with food products.
Marking	With batch number and shelf life

LOGISTICS

	Bag	Pallet
Quantity	25 Kg	30 Bags
Length	79,0 cm	120,0 cm
Width	40,0 cm	80,0 cm
Height	16,0 cm	175,0 cm
Net Weight	25,000 Kg	750,000 Kg
Gross Weight	25,400 Kg	785,000 Kg
Volume	0,051 m ³	1,680 m ³
Material	Paper Bag	Wood
Selling Unit		