

## SPECIFICATIONS

Product : TECAO C102 ALKALIZED

### Sensory evaluation

COLOR	Dark Brown
TASTE	Characteristic of Cocoa without off flavors
ODOR	Clean cocoa smell

### Physical/Chemical characteristics

Test	Method	Limit
MOISTURE	IOCCC 01/52	5% max
PH	IOCCC 15/72	7.3±0.3
FAT CONTENT	Ch 01/87	10÷12%
ASH CONTENT	IOCCC 16/73	10% max
FINENESS	IOCCC 13/70	0.5% max above 75 micron

### Microbiological characteristics

STANDARD PLATE COUNT / G	Mb01	5.000 max
YEASTS / G	Mb11	50 max
MOULDS / G	Mb11	50 max
ENTEROBACTERIACEAE / G	Mb05	neg, <10
<i>E. COLI</i> / G	Mb02	0
<i>SALMONELLA</i> / 25G	Mb09	0

### Packing

Food grade paper bag with inner polyethylene microbore layer, palletized, stretch-wrapped

### Storage

In ventilated, clear room, away from odors, temperature not over 22°C, 60% max R.H., for 24 months max, sealed into original packing

All analytical data apply to an average sample taken from a lot at the time of leaving our factory  
This specification supersedes any other before