



INDCRESA

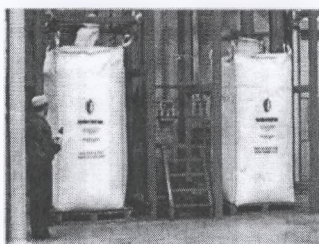
PRODUCTOS DEL CACAO

TECHNICAL SPECIFICATIONS COCOA POWDER	NATURAL	ALKALIZED					
		LIGHT	MEDIUM	STRONG			BLACK
	PV1	PV2	PV3	PV4	PV5	PV6	PV7
Moisture content max. %	5 %						
Fat content %	10-12 % to 22-24 %						
pH (± 0.3)	5.5 ± 0.5	6.8	7.3	7.9	8.3	8.3	9.1
Ash content (± 1.0%)	6.0 %	8.0 %	9.0 %	11.0 %	11.0 %	11.5 %	14.5 %
Fineness < 75 micron (± 0.5)	99.5 %						
Total plate count max./g	5,000						
Moulds max./g.	50						
Yeast max./g.	50						
<i>Enterobacteriaceae</i> in 1 g	Negative						
<i>E. coli</i> in 1 g	Negative						
<i>Salmonellae</i> in 25 g	Negative						

Presentations:



PAPER BAGS
in pallets
(25 kg net weight)



BIG BAGS
in pallets
(from 400 kg to 1000 kg)



BULK

- All types can be lecithinated.
- This list show our standard types, but we can meet the particular customers requirements.