

Product Specifications

Product Specifications	Alkalized Cocoa Powder - Premium Quality
Product Code:	GF-A
Origin :	Turkiye

Physical & Chemical Features

Taste	Typical cocoa flavor , does not contain foreign smell
Color	Dark Brown
Total Fat	% 10-12
pH (+/- 0.3)	7,5 – 8.0
Free Fatty Acid	1.75 max.
Granulation	%98,50 - %99.99 min
Humidity	4.50-5.00%

Microbiological Features

Total Bacteria Count	< 5000 g
Salmonella / 375 g	Negative
E. Coli / g	Negative
Coliform / g	Negative
Yeast / g	< 50 g
Mold / g	< 50 g

Quality :

It fits for human health and can be consumed as food. It is not of GMO origin and does not contain allergenic substances. Used as fillers for chocolates and candy bars and Toppings cakes and pastries.

Storage Conditions and Shelf Life :

It should be stored in a clean, dry, well-aerated, cool storage conditions away from direct sunlight Under these conditions and in its original packing, the shelf life is 12 months from the date of production.

Packing

It is available in 25 kg Kraft Paper (three layers) with PE inner coating , in accordance with the International Standards and with appropriate labels.

