

# Carlyle Cocoa



## 10/12 Dutch Cocoa Powder

### PHYSICAL PROPERTIES

Appearance .....Red Brown Powder  
Moisture .....4.5% Maximum  
Screen Analysis .....99.5% Passing 200 mesh wet method

### CHEMICAL ANALYSIS

Fat .....10 to 12% Cocoa Butter  
pH.....7.0 to 7.6

### MICROBIOLOGICAL ANALYSIS

Standard Plate Count.....5,000/g max.  
Yeast & Mold .....100/g max. combined  
Coliform.....10/g max.  
E.Coli .....Negative  
Salmonella .....Negative

### PACKAGING AND STORAGE

Packed in 50 pound multi-wall Kraft paper, polylined bags.  
Shipped on pallets with slip sheets and stretch wrap.  
Store in cool (70 deg F max.) dry, odor free area.  
Shelf life is 12 months

### INGREDIENT STATEMENT

Cocoa Powder Processed With Alkali