

Carlyle Cocoa



Black Cocoa Powder

PHYSICAL PROPERTIES

AppearanceBlack-Purplish Cocoa
Moisture4.5% Maximum
Screen Analysis99.5% Passing 200 mesh wet method

CHEMICAL ANALYSIS

Fat10 to 12% Cocoa Butter
pH.....8 to 8.5

MICROBIOLOGICAL ANALYSIS

Standard Plate Count.....5,000/g max.
Yeast & Mold100/g max. combined
Coliform.....Negative
E.ColiNegative
SalmonellaNegative

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