

COCOA MASS

SPECIFICATIONS SHEET

PHYSICAL AND CHEMICAL CHARACTERISTICS

Fat content	54,0 ± 1,0 %
Humidity	Max. 1,5 %
pH	5,6 ± 0,4
Shell content (on alkali free nibs)	Max. 1,75 %
Fineness (< 75 microns, 200 Mesh)	Min. 99,0 %

MICROBIOLOGICAL

Total aerobes	Max. 5.000 cfu/g
Moulds	Max. 50 cfu/g
Yeasts	Max.50 cfu/g
Coliforms	Negative /g
E.coli	Negative /g
Salmonella	Negative / 25g

PRESENTATION

Liquid in tankers.

In 25 Kg, boxes with plastic inner bag complying with international standards.

Kibbled, in 25 Kg bags.

800 / 1.000 Kg pallets.

INFORMATION

The product has not been irradiated or treated with gas. It does not contain GMO's or allergenic products. It does not contain gluten. These specifications supersede all previously issued and refer to the product at the time of leaving our factory. Analysis in accordance with official methods of the OICCC (Office International du Cacao, du Chocolat et de la Confiserie).

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