

Carlyle Cocoa Company L.L.C.

PRODUCT SPECIFICATION SHEET

PRODUCT

BLACK ALKALIZED COCOA POWDER

PHYSICAL PROPERTIES

Appearance	Black-Purplish Cocoa Powder
Moisture	4.5% Maximum
Screen Analysis	99.5% Passing 200 mesh wet method

CHEMICAL ANALYSIS

Fat	10 to 12 % Cocoa Butter
pH	8 to 8.6

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	5,000/g max.
Yeast & Mold	100/g max. combined
Coliform	<3/g
E. Coli	<3/g
Salmonella	Negative in 375/g

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 24 months

INGREDIENT STATEMENT

Cocoa Powder Processed With Alkali

This product meets all the requirements of the Code of Federal Regulations
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