

SPECIFICATION OF COCOA POWDER

Product Category	ALKALISED COCOA POWDER
Code	APMD 705
Physical and Chemical Data:	
PH	6.8-7.2
Fat%	10 –12
Moisture %	Max 5.0
Fineness % (thru 75 μ)	Min. 99.5
Shell %	Max 1.75
Microbiological Data:	
Total Plate Count /g	Max 3,000
Yeast / g	Max 50
Mould /g	Max 50
Enterobacteriaceae /g	Negative
Coliform / g	Negative
E. Coli /g	Negative
Staphylococcus aureus / g	Negative
Salmonellae / 25g	Negative

Origin: Malaysia	Packing: 25kg Bags.
Recommended Storage: 20 to 25°C with less than 60% Relative Humidity	

SPECIFICATION OF COCOA POWDER

Product Category	ALKALISED COCOA POWDER
Code	PMD 765
Physical and Chemical Data:	
PH	7.4 - 7.8
Fat%	10 -12
Moisture %	Max 5.0
Fineness % (thru 75 μ)	Min. 99.5
Shell %	Max 1.75
Microbiological Data:	
Total Plate Count / g	Max 3,000
Yeast / g	Max 50
Mould / g	Max 50
Enterobacteriaceae / g	Negative
Coliform / g	Negative
E. Coli / g	Negative
Staphylococcus aureus / g	Negative
Salmonellae / 25g	Negative

Origin: Malaysia	Packing: 25kg Bags.
Recommended Storage: 20 to 25°C with less than 60% Relative Humidity	

SPECIFICATION OF COCOA POWDER

Product Category	Alkalised Cocoa Powder
Code	PSS 20
PH	Min 6.0
Standard Plate Count per g	1800
Yeast per g	< 10
Mould per g	< 10
Enterobacteriaceae per g	Negative
E. Coli per g	Negative
Coliform per g	Negative
Salmonellae per 50 g	Negative
Staphylococcus per g	Negative
Lipase Activity	Negative

Origin: Malaysia	Packing: 25kg Nett
Recommended Storage: 20 to 25°C with less than 60% Relative Humidity	

SPECIFICATION OF COCOA POWDER

Product Category	Alkalised Cocoa Powder
Code	CA 700
PHYSICAL AND CHEMICAL	
Characteristics	Value
Fat Content	11.0 +/- 1.0%
Moisture (Max)	5.0 %
Shell Content (Max)	1.75 %
PH	6.8-7.2
Fineness (through 200 mesh sieve)	99.6 + 0.3 %
MICROBIOLOGICAL	
Total Plate Count per gram (Max)	5,000
Yeast per gram (Max)	50
Mould per gram (Max)	50
Enterobacteriaceae in 1 gram	Negative
E. Coil 1 gram	Negative
Salmonella in 25 grams	Negative

Origin: Malaysia	Packing: 25kg Bags
Recommended Storage: 20 to 25°C with less than 60% Relative Humidity	

SPECIFICATION OF COCOA POWDER

Product Category	Alkalised Cocoa Powder
Code	CA 760
PHYSICAL AND CHEMICAL	
Characteristics	Value
Fat Content	11.0 +/- 1.0%
Moisture (Max)	5.0 %
Shell Content (Max)	1.75 %
PH	7.5 – 7.8
Fineness (through 200 mesh sieve)	99.6 + 0.3 %
MICROBIOLOGICAL	
Total Plate Count per gram (Max)	5,000
Yeast per gram (Max)	50
Mould per gram (Max)	50
Enterobacteriaceae in 1 gram	Negative
E. Coil 1 gram	Negative
Salmonella in 25 grams	Negative

Origin: Malaysia	Packing: 25kg Bags
Recommended Storage: 20 to 25°C with less than 60% Relative Humidity	

SPECIFICATION OF COCOA POWDER

Characteristic	White Crystal Powder
Identification & Solubility	Pass Test
Clarity & Colour of Solution	Pass Test
Water Content	7.5-9.0%
Heavy Metals	Not More than 10 PPM
Oxalic Acid	Not More than 350 PPM
Readily Carbonisable Substances	Pass Test
Sulphated Ash	Not More than 0.1%
Sulphate	Not More than 150 PPM
Purity	99.50-101.00 %
Bacterial Endotoxin	Not more than 0.5 IU/MG
Aluminium	Less than 0.2 PPM

Origin: China	Packing: 25kg Bags
Recommended Storage: 20 to 25°C with less than 60% Relative Humidity	
Product Ref RZ	