

SPECIFICATION

Product Name: Cocoa Powder
Chemical Formula: N/A
CAS Number: 84649-99-0
Molecular Weight: N/A
Appearance: Free flowing brown powder
Odor: Odor

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min./Max.)
Fat content	%	11.23%	10-12%
Ph value	-	7.03	6.5- 7.5
Moisture	%	4.11%	Max. 5%
Ash	%	10.12%	Max. 12%
Shell Content	%	1.05%	Max. 1.75%
Fineness	%	99.80%	99.0 - 99.9%
Acid Insoluble Ash	-	0.55	Max. 1.0
Alkalinity of Total Ash as K2O	-	4.04	Max. 6.0
Microbiological Test			
Total Plate Count	cfu/g	< 1000	Max. 5000cfu/g
Coliforms	mpn/g	< 50	Max. 30mpn/100g
Yeast count	cfu/g	Negative	Max. 50cfu/g

Mould count	cfu/g	0	Max. 100cfu/g
Pathogenic bacteria	-	Negative	Negative

Physical Properties

- Solubility: Insoluble in water. Insoluble in ethanol. Insoluble in acetone. Insoluble in methanol. Insoluble in ether.

Shelf Life & Storage

- Shelf Life: 3 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a tightly closed, moisture-resistant container in a cool, dry, clean, and well-ventilated place, protected from moisture, excessive heat, direct sunlight, strong odors, and contamination.

Applications

- Use: Widely used as a flavoring agent, coloring agent, and nutritional ingredient in the food, beverage, bakery, confectionery, and nutraceutical industries. It provides a characteristic chocolate flavor, aroma, and brown color to finished products.
- Dosage: Depends on Desired chocolate flavor, Color intensity, Cocoa type (natural or alkalized), Product formulation, Processing conditions, Regulatory requirements.

Packaging

- Standard Packing: 25 Kgs pp bag with inner liner or as per customer requirement.
- Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.

* Specifications are based on the manufacturer's provided specifications.