

PRODUCT SPECIFICATION

PAT-22CP

PS-PA-0801 Rev 06

Description

Patissier Artisan Cocoa Powder Bright Red with 22 – 24% Fat

Composition

100% Cocoa Powder

Form & Packaging

Powder, (1kg x 10 packs) in stand up pouch with corrugated carton box

Shelf Life & Storage Condition

24 months from manufacturing date.

Temperature 15-20°C/59 – 68 °F. Relative humidity 50% max.

Cool, dark and dry storage area, away from strong odour.

Application

As Ingredient

Specification

	Parameters	Standard
CRITICAL	Flavor and Aroma	Well balanced cocoa flavour without any off flavour
	Total Plate Count/g	5,000 max
	Yeast/g	50 max
	Mould/g	50 max
	Enterobacteriaceae/g	Negative
	Escherichia coli/g	Negative
	Salmonella/25g	Negative
MAJOR	Fat Content (%)	22 – 24
	Moisture (%)	5.0 max
	Color	Bright Red
	pH	7.6 – 8.0
MINOR	Fineness (%) (Wet method, through 200 mesh sieve)	99.5 min
	Shell Content (%) (Shell in Nib after Winnowing)	1.75 max

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NUTRITIONAL INFORMATION (calculated)

Per 100g

Typical	Units	Lipids	Units
Energy	475 kcal	Fatty acids, total saturated	14.2 g
Energy	1988 kj	Fatty acids, total monounsaturated	8.0 g
Energy From Fat	207 kcal	Fatty acids, total Polyunsaturated	0.8 g
Protein	19 g	Fatty acids, Total Trans	0.0 g
Total lipid (fat)	23 g	Cholesterol	1.0 mg
Ash	10 g	Phytosterols	0.0 mg
Carbohydrate, by difference	48 g		
Fiber, total dietary	28 g		
Sugars, total	1 g		
Sucrose	0 g		

Vitamins	Units	Minerals	Units
Vitamin C, Ascorbic Acid	0.1 mg	Calcium, Ca	130.0 mg
Thiamin	0.1 mg	Iron, Fe	30.0 mg
Riboflavin	0.3 mg	Magnesium, Mg	470.0 mg
Niacin	1.7 mg	Phosphorus, P	600.0 mg
Pantothenic Acid	1.3 mg	Potassium, K	4300.0 mg
Vitamin B-6	0.0 mg	Sodium, Na	20.0 mg
Folate, total	0.0 mcg	Zinc, Zn	6.0 mg
Folic acid	0.0 mcg	Copper, Cu	3.0 mg
Folate, food	0.0 mcg	Manganese, Mn	0.0 mg
Vitamin B-12	0.0 mcg	Selenium, Se	0.0 mcg
Vitamin A, IU	50.0 IU		
Retinol	0.0 mcg		
Vitamin E (alpha-tocopherol)	4.7 mg		
Vitamin D	0.0 mg		
Vitamin K (phylloquinone)	0.0 mcg		