

### **DOCUMENTO**

# Cocoa Powder

TDCP-01 Version: 18.02.2022

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## TECHNICAL DATA SHEET

# **Cocoa Powder** (Theobroma cacao L)

Origin: Venezuela

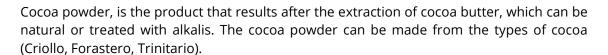
Botanical Family: Malvaceae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: Fruit

Harvest Periods: June to August and November to January.

CAS NUMBER: 84649-99-0



# **Specific Description**

Odor: Characteristic

Appearance: Homogeneous Color: Brown characteristic Fineness (sieve 75 um): 99.0% Foreign matter: Absent

## Physical, chemical and microbiological properties

Moisture máx: 3.1% Other contents

Fat: 10.5% Microbial contents: <10CFU/g\*
Crude fiber: 3.5% Yeast & molds: <10 CFU/g\*

Total ash: 2.2% Coliforms: absent Sedimentation (mL/25g sample): 1.0 Salmonella: absent

pH: 7.5 Whole insects: absent

Heavy metals: Rodent or human hairs: absent Cupper: <0.1ppm Insect fragments: absent

Iron: <0.1ppm Larvae: absent Lead: <0.1ppm \*Estimated

Arsenic: <0.1ppm

## **Specifications**

Product obtained from cocoa nib, from cocoa beans cleaned and freed from shells as thoroughly as is technically possible with roasting. Free of additives.

### Handling and storage

Store in cool and ventilated place. Keep in original packaging closed.

Shelf life: 18-24 months from shipment date, under normal storage conditions

Protect from sunlight and high temperature

Presentation: Bags



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