



DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

Technical Data Sheet

Product Name	Organic Cocoa Powder 10 -12 Alkalized
Country of origin	Netherlands
Last Update	March 2006
This product is	Organic and not genetically modified
Ingredients	Cacao beans of a healthy and fresh crop from Dominican Republic and Potassium Carbonate (E501)
Sensorial properties	
Aspect	Fine Powder, free of foreign materials and parasites
Flavour	Pure Cacao, free of abnormal flavours like burned or mouldy
Colour	Brown / redish powder
Aroma	Typical of Cacao, free of mouldy and burned aromas
Physical and Chemical Characteristics	
Solubility test	Positive
Fat Content	10 – 12 %
Fineness	99.7 +/- 0.3% (through strainer 75 micras)
Shell - content	Max. 1.75%
Impurity Product Own	<0.05 Weight %
Impurity product Strange	<0.05 Weight %
pH	7.3 +/- 0.3
Fat Content	10 – 12%
Ash	Max 10%
Moisture	Max 4.5%
Bacteriological Characteristics	
Standard Plate Count	5,000 UFC / g
Yeasts and Moulds	100 UFC / g
Escherichia Coli	Negative in 1 g
Salmonella	Negative in 100 g
Packing	
25 Kg Paper Bag (Multi layered bag)	
Shelf life	
Storage conditions	Dry and fresh place free from strong odour
Temperature	0 – 25°C
Humidity	NA
Shelf life	Minimal 24 month

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