



DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

Technical Data Sheet

Product Name	Organic Cocoa Powder 20/22 Alkalized
Country of origin	Netherlands
Last update	Mar-06
This product is	Organic and not genetically modified
Ingredients	Certified Organic Cocoa Beans
Sensorial properties	
Aspect	Brown fine powder
Flavour and Smell	Typical of cocoa, free of off flavour or odour
Colour	brown
Physical and Chemical Characteristics	
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 %
Ashes	max 10 %
Fat Content (cocoa butter)	20 - 22 %
pH	7.3 +/- 0.3
Moisture	max 4.5%
Bacteriological Characteristics	
Standard Plate Count	5,000 UFC / g
Yeasts and Moulds	100 UFC / g
E-coli	negative in 1 g
Salmonella	negative in 100g
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	24 months

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