



# DAABON ORGANIC AUSTRALIA

"From the Soil to the Market"

## Technical Data Sheet

<b>Product Name</b>	<b>Organic Cocoa Powder 10 / 12 Natural</b>
<b>Country of origin</b>	Dominican republic
<b>Last update</b>	Jun-05
<b>This product is</b>	Organic and not genetically modified
<b>Ingredients</b>	Certified Organic Cocoa Beans
<b>Sensorial properties</b>	
Aspect	Brown fine powder
Flavour and Smell	Typical of cocoa, free of off flavour or odor
Colour	brown
<b>Physical and Chemical Characteristics</b>	
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	5.2 - 6.0
Moisture	2.5 - 3.5 %
<b>Bacteriological Characteristics</b>	
Standard Plate Count	50,000 UFC / g
Yeasts and Moulds	1000 UFC / g
Salmonella	negative in 25g
<b>Packing</b>	
25 Kg Paper Bag (Multi layered bag)	
<b>Shelf life</b>	
Storage conditions	Dry and fresh place free from strong odour
Temperature	0 – 25°C
Humidity	NA
Shelf life	24 months

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