

PRODUCT SPECIFICATION

PAT-10CP

PS-PA-0805 Rev 00

Description

Pâtissier Artisan Cocoa Powder Brown with 10 – 12% 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	Pure cocoa flavor without any off flavor
	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 (%)	10 -12
	Moisture (%)	5.0 max
	Color	Light Brown
	pH	6.8 – 7.2
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	331 kcal	Fatty acids, total saturated	6.8 g
Energy	1392 kj	Fatty acids, total monounsaturated	3.8 g
Energy From Fat	99 kcal	Fatty acids, total Polyunsaturated	0.4 g
Protein	28 g	Fatty acids, Total Trans	0.0 g
Total lipid (fat)	11 g	Cholesterol	0.0 mg
Ash	11 g	Phytosterols	0.0 mg
Carbohydrate, by difference	46 g		
Fiber, total dietary	32 g		
Sugars, total	0 g		
Sucrose	0 g		

Vitamins	Units	Minerals	Units
Vitamin C, Ascorbic Acid	0.0 mg	Calcium, Ca	186.0 mg
Thiamin	0.0 mg	Iron, Fe	45.0 mg
Riboflavin	0.0 mg	Magnesium, Mg	381.0 mg
Niacin	2.0 mg	Phosphorus, P	837.0 mg
Pantothenic Acid	0.0 mg	Potassium, K	4580.0 mg
Vitamin B-6	0.0 mg	Sodium, Na	10.0 mg
Folate, total	0.0 mcg	Zinc, Zn	2.0 mg
Folic acid	36.0 mcg	Copper, Cu	1.0 mg
Folate, food	0.0 mcg	Manganese, Mn	2.0 mg
Vitamin B-12	0.0 mcg	Selenium, Se	0.0 mcg
Vitamin A, IU	0.0 IU		
Retinol	0.0 mcg		
Vitamin E (alpha-tocopherol)	0.0 mg		
Vitamin D	0.0 mg		
Vitamin K (phylloquinone)	4.0 mcg		