



**Organic Cocoa Powder**  
 INCI: Theobroma Cacao (Cocoa) Powder  
 Product ID: ORGCOCOAPWDCC397

**Specifications**

**Analytical Details**

**Appearance:**

**Odor:**

**Color:**

**pH:**

**Fat Content:**

**Fineness:**

**Moisture Content:**

**Methods**

Organoleptic

Organoleptic

Organoleptic

AOAC 970.21

UCP NIR

IOCCC 38(1990)

Ohaus MB45

**Specifications**

Brown Powder

Characteristic, Cocoa

Standard

5.0 - 6.0

10 - 12%

≥ 99.5%

≤ 4.5%

**Microbiological**

**Aerobic Plate Count:**

**Mold:**

**Yeast:**

**Coliform:**

**E. Coli:**

**Salmonella:**

AOAC 966.23

FDA BAM 7th ed.

FDA BAM 7th ed.

AOAC 966.24

AOAC 966.24

AOAC 2004.03

≤ 10000 cfu/g

≤ 50 cfu/g

≤ 50 cfu/g

< 10 MPN/g

< 3 MPN/g

Negative

**Heavy Metals**

**Lead:**

AOAC Official Method 993.14

Not Specified

**Shelf Life:**

2 Years

**Storage:**

Store in a cool, dry area free of any foreign odors. Ideal storage conditions are 65 - 70 °F, with less than 50% relative humidity.

**Date:** 12/19/2019

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