



PT DHARMA RAYA SENTOSA

Wholesale Exporter Company

Perumahan Graha Estetika Jl. Anggun Selatan Blok N-17, Kota Semarang

No Telp. : +6285939935848

Email : dharmarayasentosa@gmail.com

PRODUCT DATA SHEET ALKALIZED COCOA POWDER LOW FAT

PHYSICAL & CHEMICAL PROPERTIES

PARAMETER	STANDARD
	SPECIFICATION
Color	Brown, Dark Brown
pH	6.8 - 7.2
Flavor	Up to standard
Fat Content (%)	8 - 10
Fineness (%<75µm)	99.0 Min
Moisture	5.0 Max
Ash Content	12% Max

MICROBIOLOGICAL

PARAMETER	UNITS	STANDARD
Total Plate Count	Cfu / g	5000 Max
Yeast / Mold	Cfu / g	50 Max
Salmonella in 25g	Cfu / g	Absent
Enterobacteriaceae	Cfu / g	Absent

STORAGE	It should be stored under suitable health conditions, in cool and dry place. The warehouse should be free from plagues and strong or disagreeably odor. Keep the cocoa powder far from direct sunlight.
SHELF LIFE	24 month since manufacture date under suitable storage conditions.
PACKAGING	Packed in 3 ply paper bags 25kg bag net with inner and outer in HD plastic bag. Bags will be labeled with product type, and production.
CERTIFICATION	HALAL, HACCP, ISO 22000:2018