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Cargill Cocoa is a trade name of Cargill B.V. Registered in Amsterdam with number 33119622



General Information

		Comment
Product Description	Fat-reduced cocoa powder	DIR.2000/36/EC
Process	Alkalised	
Manufacturer Information	Cargill Cocoa	
Country of Origin	The Netherlands	

Process Description Cocoa Powder

Cocoa powder is obtained by hydraulic pressing of cocoa mass whereby cocoa butter is separated from the cocoa cake, after which the cocoa cake is pulverized into a fine free flowing cocoa powder. Cocoa mass is produced from cocoa beans, which are deshelled and broken into cocoa nibs (the kernels). These kernels are alkalized (except for the natural cocoa powder), roasted and ground into a fine cocoa mass.

Sensoric Description

		Comment
Appearance	Fine powder, free flowing	
Colour	Dark strong red	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

Chemical and Physical Parameters

		Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content	-	10		12	%	IOCCC 37, 1990	
Moisture Content	-			4.5	%	IOCCC 1, 1950	
pH	in 10% solution	7.3	7.5	7.7	pH units	IOCCC 15, 1972	
Ash Content	on Fat Free Dry Matter			13.1	%	IOCCC 16, 1973	

		Min	AVG	Max	UOM	Method	Comment
Fineness, 75µm	Wet Sieve Residue	99.8			%	IOCCC 11, 1970	
Shell Content	on Alkali Free Nibs			1.75	%	AOAC 970.23	

Microbiological Analysis

		Min	AVG	Max	UOM	Method	Comment
Total Aerobic Plate Count	-			5000	CFU/g	IOCCC 39, 1990 no. 2	
Yeasts	-			10	CFU/g	IOCCC 39, 1990 no. 7	
Moulds	-			50	CFU/g	IOCCC 39, 1990 no. 7	
Mesophilic Spores	-			5000	CFU/g	IOCCC 39, 1990 no. 3	10 min. 80°C; 3days at 30°C

		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent	/g	IOCCC 39, 1990 no. 5	
Generic E-Coli	-	Absent	/g	IOCCC 39, 1990 no. 4	
Salmonella	-	Absent	/750g	IOCCC 39, 1990 no. 8	BAM 8th Ed., Rev A
Lipase Activity	-	Negative			
Protease Activity	-	Negative			