



COCOA MASS

PRODUCT SPECIFICATIONS	NATURAL	ALKALIZED	NATURAL
COCOA MASS TYPE	CLT-S1	CLT-S	CLNT
FAT CONTENT %	52 - 56		
MOISTURE %	MAX. 1.5		
pH %	5.6±0.4	6.0±0.2	5.6±0.4
SHELL (ON NON ALKALISED NIB BASIS) %	MAX. 1.75		
TOTAL ASH (ON FAT FREE AND DRY BASIS) %	MAX. 10.0		
FINENESS (75µ=200MESH) %	99.6±0.2		
STANDARD PLATE COUNT (cfu/g)	MAX. 5000		
MOULD / YEAST (cfu/g)	MAX. 100		
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE		
<i>E.coli</i> (cfu/g)	NEGATIVE		
<i>Salmonella</i> (cfu/250g)	NEGATIVE		
AKTIVE LIPASE	NEGATIVE		
AFLATOXIN B1 (ppb)	< 2		
AFLATOXIN B1+B2+G1+G2 (ppb)	< 4		
SHELF LIFE	2 YEARS		
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS		

APPLICATIONS	CLTS1	CLTS	CLNT
CHOCOLATE CONFECTIONARY	*	*	*



COCOA BUTTER

PRODUCT SPECIFICATIONS	NATURAL	DEODORIZED
COCOA BUTTER TYPE	CBN	CBD
MOISTURE %	MAX. 0.1	
FFA %	MAX. 1.75	
REFRACTIVE INDEX (40 °C) %	1.456 - 1.459	
UNSATURATED MATTER %	MAX. 0.35	
PEROXIDE VALUE (meq O ₂ /kg)	0.5-3.0	
IODINE VALUE (WIJS METHOD) %	32-42	
SAPONIFICATION VALUE	191-198	
MELTING POINT INITIATION °C	32-35	
MELTING POINT COMMENCEMENT °C	33-35	
STANDARD PLATE COUNT (cfu/g)	MAX. 5000	
MOULD / YEAST (cfu/g)	MAX. 100	
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE	
<i>E.coli</i> (cfu/g)	NEGATIVE	
<i>Salmonella</i> (cfu/250g)	NEGATIVE	
ACTIVE LIPASE	NEGATIVE	
AFLATOXIN B1 (ppb)	< 2	
AFLATOXIN B1+B2+G1+G2 (ppb)	< 4	
SHELF LIFE	2 YEARS	
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS	

APPLICATIONS	CBN	CBD
CHOCOLATE CONFECTIONARY	*	*
COSMETICS		*