



United Cocoa Processor, Inc.
701 Pencader Drive, Newark, DE 19702
Phone: (302) 731 0825 – Fax: (302) 731 0826

SPECIFICATION SHEET

PRODUCT: Natural Cocoa Cake

PHYSICAL CHARACTERISTICS

Total Fat:	10-12%
Moisture:	5.0% maximum
PH:	5.0-6.0
Color and Flavor:	Comparable to standard, free of any off-odors or flavors
Extraneous Matter:	Meets FDA Standards
Shell Content:	1.75% maximum

MICROBIOLOGICAL SPECIFICATIONS

APC:	20,000 maximum (or customer specification)
Yeast	50 /g maximum
Mold	50 /g maximum
Coliform:	<10 /g
E.coli:	< 3 /g
Salmonella:	negative

PACKAGING: Multi-wall Kraft Paper Bags with poly liner @50 lbs
or
Supersacks @2000 lbs

STORAGE: Product should be stored in a cool dry area free of any foreign odors. Ideal storage conditions are at 65 to 70 degrees F (18.3 to 21.1 degrees C), with less than 50% relative humidity.

LABELING: Natural Cocoa Cake 10-12%