



United Cocoa Processor, Inc.
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SPECIFICATION SHEET

PRODUCT: Natural Cocoa Liquor

PHYSICAL CHARACTERISTICS

Total Fat:	50.5 minimum
Fineness:	98.5% / 200mesh minimum
Moisture:	1.5% maximum
PH:	5.0 – 5.9
Color and Flavor:	Characteristic, free of any off-flavors or odors
Ash:	5.0% maximum
Shell Content:	1.75% maximum

MICROBIOLOGICAL CHARACTERISTICS

APC:	20,000 CFU/g maximum (or customer specification)
Yeast and Mold:	100 /g maximum
Coliforms:	< 10 /g
E.Coli:	< 3 /g
Salmonella:	negative

PACKAGING: Corrugated boxes with poly liner @30 kg net weight
or
Bulk Tanker

STORAGE: The product must be stored in a cool dry area free of any foreign odors. The product should be ventilated and covered. Ideal storage conditions are at 65 to 70 degrees F (18 to 21 degrees C), with less than 50% relative humidity. In bulk liquid product should be stored in a holding tank at 125 to 140 degrees F (50 to 60 degrees C).

LABELING: Natural Cocoa Liquor