



United Cocoa Processor, Inc.  
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## SPECIFICATION SHEET

PRODUCT: Natural Cocoa Powder

### PHYSICAL CHARACTERISTICS

Total Fat:	10-12%
Fineness:	99% / 200 mesh minimum
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 @1650 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 Powder 10-12%