

3.2 COCOA MASS SPECIFICATION (MASSE DE CACAO)

Product: Natural Cocoa Mass
Packaged: 25kg

PHYSICAL AND CHEMICAL	Specification
Moisture	1.5% max.
Fat content(on dry matter)	53.0% min.
Fineness(75 micron sieve)	99.0% min.
pH	5.0 - 6.0
FFA(as oleic)	1.75% Max.
MICROBIOLOGICAL	
Total Plate Count	5000 cfu/g max.
Yeast count	50 cfu/g max.
Moulds count	50 cfu/g max.
Enterobacteriaceae (10g)	Negative
E. coli (10g)	Negative
Salmonella (375g)	Negative