

" Innovation, Quality and Technical Expertise "

Natural Chocolate Powder Extract

Version 2.- 4/4/2007

Parameter

Specification

Product Description

Made from Authentic Chocolate Ingredients according to 2000/36/CE & 73/241/CE

Regulations

Solubility

Water Soluble

Appearance

Brown Powder

Sensory properties

Intense chocolate flavor

Physical properties

Loss on drying	<= 5.0 %
Ash Content	<= 8.0 %
Theobromine content	1.3 - 2.5%
Caffeine content	0.15 - 0.4 %
Particle Size through 425 micron screen	>= 90 %
Particle Size through 100 micron screen	<= 25 %

Microbiological profile

Total viable aerobic count / g	<= 10,000 c.f.u./g
Yeasts and moulds / g	<= 100 c.f.u./g
Enterobacteriaceae / g	<= 100 c.f.u./g
E. Coli / g	Absent
Salmonella / 25g	Absent

Suggested storage conditions

Storage	Store from 4 to 20°C in Original Sealed Package Avoid Exposure to Light, Heat and Air
Shelf Life	24 Months under suggested storage conditions

CPC Ingredients LLC reserves the right to change this information at any time.

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