

Natural cocoa powder

10-12 %



Alma NP 15

The fermented beans of Theobroma Cocoa are cleaned of their shells and then roasted. The cocoa mass is obtained from the beans being ground. The defatted cocoa cake is then obtained from the cocoa mass being pressed. The defatted cocoa cakes are finally ground to obtain the natural and defatted cocoa powder.



Organoleptic characteristics

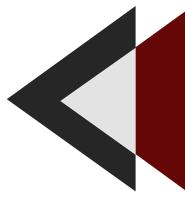
Colour	Brown
Odour	Cocoa flavour
Taste	Typical, bitter

Physical and chemical characteristics

Moisture	Max. 5 g/100 g
Fat content	10 – 12 g/100 g
Ashes	Max. 10 g/100 g
рН	5.6 ± 0.2
Fineness (75µ, 200 mesh)	Min. 99.3 %

Microbiological characteristics

Total plate count	5000 cfu/100 g		
Moulds	50 cfu/100 g		
Yeasts	50 cfu/100 g		
Enterobacteriaceae	Negative in 25 g		
E. coli	Negative in 25 g		
Salmonella	Negative in 25 g		



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Nutritional values - Average

Energy value in 100 g	213 Kcal/891 KJ
Total proteins in 100 g	23 g
Total carbohydrates in 100 g	2,5 g
Total fat in 100 g	11 ± 1 g
Fibers	14,5 g
Sodium	0,5 g

- The product does not contain gluten.
- The product does not contain allergenic products.
- The product has not been irradiated.
- The product does not contain GMO.
- The content of contaminants (heavy metals, aflatoxins, hydrocarbons, solvents, pesticides), complies with the current legislation of the European Union.

Packaging	Storage	Shelf-life
Food grade paper bags with an	Humidity less than 65 % and	Best before 24 months
internal polyethylene layer:	temperature between 15–25 °C	from the date of
- 25 kg bags	Protect from direct sun and strange	manufacture.
- 850/1000 kg pallet	smells.	

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packagin		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handle on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YE
EGGS or its derivatives	NO	NO	NO	NO	NO	NC
FISH or its derivatives	NO	NO	NO	NO	NO	NC
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NC
MOLLUSCS	NO	NO	NO	NO	NO	NC
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YE
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO