



N-11-N
Fat-reduced Cocoa Powder
Non-Alkalized, 10 – 12% fat

SPECIFICATION

Colour	Meets standard
Flavour	Meets standard
Fat content (%)	10.0 – 12.0
(Extraction with petroleum ether, IOCCC 37/1990)	
pH	5.2 – 6.0
(IOCCC 15/1972)	
Fineness (% , min)	99.5
(75 micron sieve, water-suspension, IOCCC 38/1990)	
Moisture content (% , max)	5.0
(IOCCC 1/1952)	

MICROBIOLOGICAL DATA

Standard plate count (max, per g)	5000 (Median 300)
(IOCCC 39/1990)	
Moulds (max, per g)	50 (Median 5)
(IOCCC 39/1990)	
Yeasts (max, per g)	50 (Median 5)
(IOCCC 39/1990)	
<i>Enterobacteriaceae</i> (per g)	Negative to test
(IOCCC 39/1990)	
<i>E. coli</i> (per g)	Negative to test
(IOCCC 39/1990)	
<i>Salmonellae</i>	Negative to test*
(IOCCC 39/1990)	

* Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

STORAGE

The optimum storage conditions are at 15 - 20°C with RH < 50%, in a clean, dry, well-ventilated area, away from strong odours.

Argolanda bv | PO box 45 | 3000 AA Rotterdam | The Netherlands
info@argolanda.nl | +31-10-28 000 00

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D-11-A
Fat-reduced Cocoa Powder
Alkalized, 10 – 12% fat

SPECIFICATION

Colour	Meets standard
Flavour	Meets standard
Fat content (%)	10.0 – 12.0
(Extraction with petroleum ether, IOCCC 37/1990)	
pH	7.0 – 7.4
(IOCCC 15/1972)	
Fineness (% min)	99.5
(75 micron sieve, water-suspension, IOCCC 38/1990)	
Moisture content (% max)	5.0
(IOCCC 1/1952)	

MICROBIOLOGICAL DATA

Standard plate count (max, per g)	5000 (Median 300)
(IOCCC 39/1990)	
Moulds (max, per g)	50 (Median 5)
(IOCCC 39/1990)	
Yeasts (max, per g)	50 (Median 5)
(IOCCC 39/1990)	
<i>Enterobacteriaceae</i> (per g)	Negative to test
(IOCCC 39/1990)	
<i>E. coli</i> (per g)	Negative to test
(IOCCC 39/1990)	
<i>Salmonellae</i>	Negative to test*
(IOCCC 39/1990)	

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D-11-B
Fat-reduced Cocoa Powder
Alkalized, 10 – 12% fat

SPECIFICATION

Colour	Meets standard
Flavour	Meets standard
Fat content (%)	10.0 – 12.0
(Extraction with petroleum ether, IOCCC 37/1990)	
pH	7.8 – 8.4
(IOCCC 15/1972)	
Fineness (% min)	99.5
(75 micron sieve, water-suspension, IOCCC 38/1990)	
Moisture content (% max)	5.0
(IOCCC 1/1952)	

MICROBIOLOGICAL DATA

Standard plate count (max, per g)	5000 (Median 300)
(IOCCC 39/1990)	
Moulds (max, per g)	50 (Median 5)
(IOCCC 39/1990)	
Yeasts (max, per g)	50 (Median 5)
(IOCCC 39/1990)	
<i>Enterobacteriaceae</i> (per g)	Negative to test
(IOCCC 39/1990)	
<i>E. coli</i> (per g)	Negative to test
(IOCCC 39/1990)	
<i>Salmonellae</i>	Negative to test*
(IOCCC 39/1990)	

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