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I. DESCRIPTION AND INGREDIENT of Kakao Pulver

Product obtained from cocoa cake broken, semi-defatted of 10-12% fat content, reduced to fine powder by mechanical processes of pulverized.

INGREDIENTS: Product made with selected ingredients:

Natur Kakao Pulver: Natural Cocoa Powder obtained of the Natural cocoa cake with 10-12% fat content. According to the NTP-ISO-2859-1

Fat content (%) 10-12	Standard plate count 5×10^3 cfu/g max	Yeasts counts 50cfu/g max.
Moisture (%) 4 max	Total Coliforms <3MPN/g ó<10cfu/g	Staphylococcus aureus (*) <10Cfu/g
Fineness (200mesh: $75 \mu\text{m}$ (%) 98,0min	E.coli Negative/g	Salmonella/25g (*) Absence
pH(to 10%) - 5,0-6,0	Enterobacteriae -Absence/g	
Ash (%) 8 max	Moulds counts 50cfu/g max.	

Color Light brown yellowish

Flavour Bitter, characteristic cocoa

Pb (*) 1ppm max.

Arsenic (*) 1ppm max.

Aflatoxins <10ppb.

Nutritional Information Average values for 100g of product

Total Fat (g) 11	Total Carbohydrate (g) 52,64
Saturated 7	Dietary Fiber (g) 30,20
Trans Fat (g) 0	Sugar 2,5
Cholesterol (mg) 0	Protein (g) 26,86
Sodium (mg) 36	Calories (Kcal) 417

Industrial use. Human consumption.

Natural Cocoa Powder: for couvertures, bakery products, frostings, filing creams and chocolate confectionery.
Presentation: BagX25 Kg. (net weight). Primary: Polyethylene low density bags. Secondary:3-ply paper bag.