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## I. DESCRIPTION AND INGREDIENT of Kakao Pulver (Alkalized)

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:

**Kakao Pulver Alkalized:** Cocoa Powder obtained of 10-12% fat content and alkali Potassium carbonate. According to the NTP-ISO-2859-1

Fat content (%) 10-12	Standard plate count $5 \times 10^3$ 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 µ m (%) 98,0min	E.coli Negative/g	Salmonella/25g (*) Absence
pH(to 10%) – 6,8-7,2	Enterobacteriae -Absence/g	
Ash (%) 10,5 max	Moulds counts 50cfu/g max.	

Color: Characteristics, dark brown.

Flavour: Mild Bitter flavour characteristic.

Pb (\*) 1ppm max.

Arsenic (\*) 1ppm max.

Aflatoxins <10ppb.

Nutritional Information Average values for 100g of product

Total Fat (g) 11	Total Carbohydrate (g) 50,30
Saturated 6,97	Dietary Fiber (g) 29,50
Trans Fat (g) 0	Sugar 2
Cholesterol (mg) 0	Protein (g) 25,5
Sodium (mg) 80	Calories (Kcal) 402,2

Industrial use. Human consumption.

Cocoa Powder Alkalized: 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.