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I. DESCRIPTION AND INGREDIENT of Kakao Pulver Schwarz(Alkalized) (Black)

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:

Black Kakao Pulver (Schwarz Cocoa Powder Alkalized): Cocoa Powder 10-12% Fat content and alkali: Sodium hydroxide and Potassium carbonate.
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 (%) 5 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%) - 7,8-8,2	Enterobacteriae -Absence/g	
Ash (%) 13,5 max	Moulds counts 50cfu/g max.	

Color: Black.

Flavour: Very strong alkaline cocoa flavour.

Pb (*) 1ppm max.

Arsenic (*) 1ppm max.

Aflatoxins <10ppb.

Nutritional Information Average values for 100g of product

Total Fat (g) 11	Total Carbohydrate (g) 45,50
Saturated 6,8	Dietary Fiber (g) 30,88
Trans Fat (g) 0	Sugar 2,2
Cholesterol (mg) 0	Protein (g) 27,4
Sodium (mg) 1600	Calories (Kcal) 390,6

Industrial use. Human consumption.

Black 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.