



Schokoladen Wald UG
Tschaikowskypl. 2, 20355 Hamburg
[Email: schokowald.de](mailto:schokowald.de)
Tel.: +49(0)160 935 21 138

I. DESCRIPTION AND INGREDIENT of Kakao Pulver (Alkalized) Dark Brown

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 (Dark Brown Alkalized): Cocoa Powder 10-12% Fat content and alkali: Sodium hydroxide.
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%) - 7,6-8	Enterobacteriae -Absence/g	
Ash (%) 13 max	Moulds counts 50cfu/g max.	

Color: Dark brown intense.

Flavour: 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) 47,4
Saturated 6,8	Dietary Fiber (g) 30,30
Trans Fat (g) 0	Sugar 2
Cholesterol (mg) 0	Protein (g) 26,8
Sodium (mg) 1300	Calories (Kcal) 395,8

Industrial use. Human consumption.

Dark Brown 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.