

ESDRAS CORPORATION ABIDJAN	SPECIFICATION SHEET	FT	PF01
		Version	01
		Date:	01/03/2024

PRODUCT CODE	PC001SCH100
NATURAL COCOA CAKE/POWDER 10/12	

PHYSICAL CHARACTERISTICS

	NORMES
APPEARANCE	Homogenous and brown
FLAVOR	Typical cocoa smell, free of any off-flavors or odors

CHEMICAL CHARACTERISTICS

	UNITE	VALEUR
HUMIDITE	g/100g	Max.5%
MATIERE GRASSE	g/100g	10-12%
Finesse		98% +/- 0,5
PH		5,2 - 6
Teneur en cendres		Max.6%
Indice de coque		Max.1,75%

MICROBIOLOGICAL CHARACTERISTICS

	UNITE	NORMES
Total amount of bacteria	ufc/g	Max 5000
Enterobacteriaceae:	ufc/g	None
Escherichia coli	ufc/g	None
Salmonellae	/25g	None
Yeasts	ufc/g	Max 50
Moulds	ufc/g	Max 50

PACKAGING Plastic bag in paper or plastic bag.

POIDS / SAC (kg)	Number of bags / TC 20'	Weight / TC (kg)
20	1000	20 000

MARKING

Description	BAGS	
	POUDRE NATURELLE DE CACAO	
Code produit	XXXXXX	MOIS DE PRODUCTION
Lot N°	X.XX.XXX.XX	DLUO
Adresse	ESCO SARLU A ABIDJAN	POIDS NET
		ORIGINE

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