



41 Jalan Pemimpin
#03-03 Kong Beng Industrial Building
Singapore 577186

Tel: +65 6353 7723 | +65 6354 0298
Fax: +65 6354 0468

COCOA POWDER SUBSTITUTE 5053

DESCRIPTION

A brown coloured free flow powder with a strong aroma and flavour of cocoa powder.

Specific gravity at 25°C: 0.552 - 0.557.

RECOMMENDED DOSAGE

- As a direct 1:1 substitute for cocoa powder
- Beverage : 0.5% - 1% w/w in RTD
- Cakes / Ice-cream : Same amount as cocoa powder

CHEMICAL AND PHYSICAL CONSTANTS

- Fat Content : 5.5% + 1%
- Moisture : 6.0% + 1%
- pH : 8.0% + 0.2%
- Cocoa Shell Content : 1.0% + 0.2%
- Fineness (200 mesh) : 99.5% + 1%
- Ash Content : 15% + 1%

BACTERIAL CONSTANTS

- Total Plate Count (per g) : max 5000
- Moulds (per g) : max 50
- Yeast (per g) : max 50
- Enterobacteriaceae (in 1 g) : neg
- Salmonella (2 x 375g) : neg
- Lipase (in 1 g) : neg
- Thermoresistant Thermophilic Sporeforming Bacteria (per g) : max 100
- Thermoresistant Mesophilic Sporeforming Bacteria (per g) : max 100

LEGAL STATUS

Cocoa powder substitute consists of Cocoa powder, incorporating nature-identical dark chocolate flavour base on cocoa pyrazines, vanillin and dextrose monohydrate.

CLASSIFICATION

This flavour is classified as natural and nature-identical for all countries.

STORAGE

Keep sealed in a cool place, away from direct sunlight. It is stable for 2 years.

PACKING

- 20kg high barrier bag packed in and outer carton