

Natural cocoa powder

10-12 %



Alma NP 15

The fermented beans of Theobroma Cocoa are cleaned of their shells and then roasted. The cocoa mass is obtained from the beans being ground. The defatted cocoa cake is then obtained from the cocoa mass being pressed. The defatted cocoa cakes are finally ground to obtain the natural and defatted cocoa powder.



Organoleptic characteristics

| | |
|---------------|-----------------|
| Colour | Brown |
| Odour | Cocoa flavour |
| Taste | Typical, bitter |

Physical and chemical characteristics

| | |
|---------------------------------|-----------------|
| Moisture | Max. 5 g/100 g |
| Fat content | 10 – 12 g/100 g |
| Ashes | Max. 10 g/100 g |
| pH | 5.6 ± 0.2 |
| Fineness (75µ, 200 mesh) | Min. 99.3 % |

Microbiological characteristics

| | |
|---------------------------|------------------|
| Total plate count | 5000 cfu/100 g |
| Moulds | 50 cfu/100 g |
| Yeasts | 50 cfu/100 g |
| Enterobacteriaceae | Negative in 25 g |
| E. coli | Negative in 25 g |
| Salmonella | Negative in 25 g |





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Nutritional values - Average

| | |
|-------------------------------------|-----------------|
| Energy value in 100 g | 213 Kcal/891 KJ |
| Total proteins in 100 g | 23 g |
| Total carbohydrates in 100 g | 2,5 g |
| Total fat in 100 g | 11 ± 1 g |
| Fibers | 14,5 g |
| Sodium | 0,5 g |

- The product does not contain gluten.
- The product does not contain allergenic products.
- The product has not been irradiated.
- The product does not contain GMO.
- The content of contaminants (heavy metals, aflatoxins, hydrocarbons, solvents, pesticides), complies with the current legislation of the European Union.

| Packaging | Storage | Shelf-life |
|---|---|---|
| Food grade paper bags with an internal polyethylene layer: <ul style="list-style-type: none"> - 25 kg bags - 850/1000 kg pallet | Humidity less than 65 % and temperature between 15–25 °C Protect from direct sun and strange smells. | Best before 24 months from the date of manufacture. |

| Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply. | | | | | | |
|---|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | YES | YES |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | YES | YES |
| SOYA BEANS or derivatives | NO | NO | NO | NO | YES | YES |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | YES | YES |
| NUTS , tree nuts: | NO | NO | NO | NO | YES | YES |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | YES | YES |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | YES | YES |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | YES | YES |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | YES | YES |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |