

# 10/12 Natural Cocoa Powder (Bergenfield- Colonial Rosewood)



CAFIESA Cocoa is made from our own selection of cocoa beans. Our process and quality control starts from the origin, where we monitor the suppliers of our raw materials while taking special care in the roasting and grinding of pure cocoa. This is how CAFIESA Cocoa can provide you with an excellent cocoa powder to meet your most demanding expectations.

## CHEMICAL AND PHYSICAL PROPERTIES

Description	Range
Color:	Brown (Visual)
Moisture (%)	3.8% Max.
Fat Content (%)	10-12%
pH	5.4 to 5.8 ± 0.2

## FINENESS

US Sieve	
Through 200 mesh (75 µm )	99%

## MICROBIOLOGICAL

Yeast	50 col/g max
Mold	50 col/g max
Coliforms	10 col/g max.
E. Coli	Negative in 400 g
Salmonella	Negative in 400 g
Standard Plate Count	5.000 col/g max.
Shell Content:	1.75%

## NUTRITIONAL FACTS

VALUES - per 100 grams

Total Calories	221
Total Fat (g)	11.33
Saturated Fat (g)	8.31
Cholesterol (mg)	0
Sodium (mg)	19.3
Total Carbohydrate (g)	58.1
Dietary Fiber (g)	29.56
Sugars (g)	1.89
Proteins (g)	17.87
Vitamins A (IU)	0
Vitamins C (mg)	0
Calcium (mg)	129
Iron (mg)	14.7
Moisture (g)	3.70
Ash (g)	6.36
Beta Carotene (IU)	<5
Retinol (IU)	39

## INGREDIENTS:

Cocoa (Theobroma cacao)

## PACKING:

Product is packed 25 kg (55.11 lbs)  
Outer Bag: Kraft Paper bags. Inner Lining: polypropylene.

Pallet configuration: 21 bags per pallet

*Manufactured by CAFIESA*

*Kosher DE  
ISO 22000 :2005*

***The product is naturally Gluten-Free, does not contain GMO materials , and is not sterilized by means of gas treatment or radiation. It is processed in accordance to Good Manufacturing Practice (GMP) & HACCP Food Safety Control.***