



Specs

Cocoa Liqueur

Product Description: Pure cocoa paste in a semi-solid form.

Organoleptic Characteristics: Color: Dark brown (visual assessment).
Flavor: Distinctive, with subtle chocolate notes.
Scent: Distinctive, with subtle chocolate notes.
Texture: Semi-solid consistency.

Presentation and Packaging

- High-density food-grade polyethylene (PE) inner lining (minimum thickness of 80 microns) is heat-sealed to inhibit grease migration and oxygen ingress.
- 20 kg bags (or as per customer specifications).

Storage and Preservation

- Temperature Control: Maintain a consistent range of 15°C to 20°C (maximum 22°C). When temperatures exceed 25°C, the liquor begins to soften, and the cocoa butter it contains may migrate to the surface, resulting in fat bloom and distortion of the boxes.
- Relative Humidity (RH): Maintain below 50% to 60%. The liquor readily absorbs moisture, which affects its viscosity upon re-melting at the destination facility and can encourage mold growth in the packaging.
- Protection from Light and Odors: Store in total darkness or indirect light. Due to its elevated fat content, cocoa liquor functions as a lipid sponge, swiftly absorbing volatile odors (fuels, chemicals, spices, humidity).

Labeling and Marking Each High Strength Corrugated Cardboard box is labeled with the following information:

Health Registration Number

Company name and address, product designation, manufacturing and expiration dates, batch number, gross weight, and net weight.

