



Specs

Alkalized Cocoa Powder

Product Description: Alkalized cocoa powder.

Organoleptic Characteristics: Color: Light brown (observed visually).
Flavor: Distinctive, with subtle chocolate notes.
Scent: Distinctive, with subtle chocolate notes.
Texture: Smooth powder.

Presentation and Packaging Packaging: They comprise multiple layers of high-strength stretch Kraft paper (typically between 2 and 4 layers) engineered to endure substantial loads ranging from 20 kg to 25 kg.
Presentation / Weight: 20 kg bags (or as per customer specifications).

Storage and Preservation

- Temperature: Maintain a consistent range of 15°C to 20°C (maximum 25°C). Elevated temperatures may partially liquefy the cocoa fat, resulting in caking or changes in color and flavor.
- Relative Humidity (RH): Maintain humidity levels between 50% and 65%. Humidity exceeding 65% encourages water absorption by dust, leading to clumping and an increased risk of mold or mildew development.
- Lighting: Store in dimly lit areas or under indirect artificial light, shielded from direct sunlight to avert oxidation of the lip.

Labeling and Marking Each 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.

