



Data Sheet

Chocolate Powder 75/25, Type: 5017

Mix of 75 % alkalinized cocoa powder and 25 % powdered sugar

Fields of Application

To add taste and colour in:

- dairy and dessert products
- fine bakery products and bakery mixes
- fillings and glazes
- confectionery
- ice-creams

Advantages

- fine powder-mix which can be processed easily
- can be labelled “chocolate powder“ according to Directive 2000/36/EC



Product Information

<u>Required Quantity:</u>	depending on the field of application
<u>Composition:</u>	75% cocoa powder, 25% sugar (saccharose)
<u>Nutrition Facts:</u>	100 g contain on average: approx. 15 g fat approx. 14 g protein approx. 49 g carbohydrate

<u>Further Details:</u>	for the cocoa powder which it contains:
moisture	: 5,0 % max.
cocoa butter content	: 21,0 % +/- 1,0
pH	: 7,3 +/- 0,2
fineness (< 75µm)	: 99,8 % min.
lipase activity	: negative

<u>Microbiological Data:</u>	total plate count	per g :	max. 5.000
	mould	per g :	max. 50
	yeast	per g :	max. 50
	Enterobacteriaceae	in 1 g :	negative
	E. coli	in 1 g :	negative
	pathogenic micro-organisms	:	negative

Packaging: paper bags of 25 kg with inner PE-layer

Storage / Shelf Life: minimum of 12 months, when being stored in original packing in a cool and dry place (approx. 18° C and approx. 60 % relative humidity).

