



Data Sheet

CONDETTA spezial 20/22, Type: 5000

Alkalized, dark brown red cocoa powder with a cocoa butter content of 20-22 %

Fields of Application

To add taste and colour in:

- dairy and dessert products
- fine bakery products and bakery mixes
- confectionery



Advantages

- darker external colour compared with fat-reduced cocoa powder
- perfect microbiological characteristics
- outstanding sensorical characteristics



Product Information

Required Quantity: depending on the field of application 1 - 10%

Composition: 100 % cocoa powder

Nutrition Facts: 100 g contain on average:

approx. 21 g	fat
approx. 20 g	protein
approx. 32 g	carbohydrate

Further Details:

moisture	:	4,5 %	max.
cocoa butter content	:	21,0 % +/-	1,0
pH	:	7,3	+/- 0,2
fineness (< 75µm)	:	99,8 %	min.
lipase activity	:	negative	
colour	:	dark brown red	

Microbiological Data:

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).

