Newseea

Cocoa Powder Specification

Cocoa Powder is a free flowing brown powder which is obtained from cocoa solids, one of the two components of chocolate liquor. Chocolate liquor is a substance which is obtained during the manufacturing process which turns cocoa beans into chocolate products. This product has a fat content of 10%-12%. Cocoa Powder can be added to baked goods for a chocolate flavor, whisked with hot milk or water for hot chocolate, and used in a variety of other ways.

HS code	18050000	
Specification	99%	
Packaging	25kg	
Place of origin	China	
Certificate	Haccp, Kosher, Hala,ISO	
Payment terms:	T/T or L/C	
Port of dispatch	Shanghai, Tianjin, Qindao	
Applications	Cocoa Powder can be used in food field, it is	
	mainly used for drinks, manufacturing	
	chocolate, candy, pastry, ice cream and other	
	food.	

Cocoa Powder		
PARAMETER	SPECIFICATION	
Appearance	Brown Fine Powder	
Assay	> 20.0%	
Particle Size	100% through 80 Mesh	
Loss on Drying	< 8.0%	

Chemical	PRODUCT SPECIFICATION	Rev. No.	03-201807
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Heavy Metal	< 20ppm
(as Pb)	<1 ppm
Arsenic	< 2ppm
Total Plate Count	< 1,000cfu/G
Yeast & Mold	< 100cfu/G
E.Coli.	Negative
Salmonella	Negative

We're Food grade Cocoa powder Manufacturers, Suppliers and Wholesalers in China. Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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