

**BC 90201**

Product specification according to the legislation of Mexico

**Product Specification**

<b>Legal denomination:</b>	Cocoa Powder (MX)
<b>Commercial name:</b>	Cocoa Powder Natural 10 / 12
<b>Item:</b>	BC 90201

**EAN/UPC:**

25.00 KG	BG
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**Typical composition**

Cocoa Powder

**Delivery form**

Powder 25 KG/BG 40BG/PAL

Smell and Taste: typical for a cocoa powder without off-taste

**Chemical limits**

Moisture	Max 6%
Tot. Fat content on dry matter	10.0 -12.0 %
pH	4.5-5.8

**Physical limits**

Fineness (200 Mesh)	97.5 - 98.5 %
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**Microbiological limits**

Aerobic Mesophilic count	Máx. 5000 / g
Yeasts	Máx. 50/ g
Moulds	Máx. 50 /g
Enterobacteriaceae	Máx. 10 /g
Coliforms	Máx. 10 /g
E Coli	Absent /g
Salmonellae	Absent /25g

**Dimensions**

Not specified

Item: BC 90201  
DCMX COCOA SA de CV Lago Muritz No. 73  
Col. Anáhuac, México D.F.  
C.P. 11320  
Tel: 52601661 Fax: 52601813

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### **Shel life**

24 Month (s) after production date

### **Storage conditions**

Store the product in a clean, dry (relative humidity max. 70 %) and odourless enviroment

Store Temperature : 12 - 20 °C

### **Kosher certification**

Kosher Pareve

OK Kosher certficate available on request. Kosher status is confirmed on packaging (only for solid products).

Quality

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