



Specification Sheet for Cocoa Cake

Product: Natural Cocoa Cake

Physical Characteristics

Total Fat:	10 - 12%
Moisture:	5.0% maximum
pH:	5.4 – 5.8
Color and Flavor:	Characteristic, free of any off-flavors or odors
Shell Content:	1.75% maximum

Microbiological Characteristics

TPC:	5,000 CFU/g maximum (or customer specification)
Yeast and Mold:	<50 /g maximum
Coliforms:	(in 1g) negative
<i>Escherichia coli</i> :	(in 1g) negative
Salmonella:	(in 25g) negative

Packaging: Multi-wall Kraft paper bag with poly liner
@25 kg net weight

Recommended storage: The product must be stored in a cool dry area free of any foreign odors. The product should be ventilated and covered. Ideal storage conditions are at 22 to 25 degrees Celsius with less than 65% relative humidity.

Labeling: Natural Cocoa Cake 10-12%

PLANTATION HOUSE

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