



SPECIFICATION SHEET
COCOA LIQUOR / PASTE**
PROCESSED FROM SUB-STANDARD COCOA
COTE D'IVOIRE ORIGIN

NESKAO SUB-STANDARD COCOA LIQUOR /PASTE PRODUCT SPECIFICATION**

I- PRODUCT
COCOA LIQUOR/ PASTE**

II- DETAILED DESCRIPTION OF THE PRODUCT

Semi-finished product: **Cocoa Liquor/ Paste processed from sub-standard cocoa, wastes and residues.

III- COMPOSITION

Cocoa liquor processed from sub-standard cocoa, wastes and residues.

IV- PHYSICAL AND CHEMICAL CHARACTERISTICS

- | | |
|---|-------------|
| 1. Fat Content (<i>extraction</i> with petroleum ether): | 50% min |
| 2. Fineness (200 mesh: 75µm): | 98% +/-1,5% |

V- MICROBIOLOGICAL CHARACTERISTICS

- | | |
|--------------------------|-------------|
| 1. Moisture content: | 1,5% +/- 1% |
| 2. Standard plate count: | 5 000 max |
| 3. Molds per g: | 50 -100 max |

4. Yeasts per g:	50 max
5. Molds and Yeast:	100 max
6. Enterobacteriaceae (Coliform in the US) in 1g:	Negative
7. E.Coli in 1g:	Negative
8. Salmonellae:	Negative

VI- PRESENTATION FOR SHIPMENT

1- PACKAGING

Presentation:

Blocs N. W.: 25 kg in cartons and food bags
Craft cartons with inner polythene

2- MARKING

Virgin boxes or

Boxes are marked with a code including:

- (a) Product code description
- (b) Manufacturer name with country of origin
- (c) Date or month of manufacture
- (d) Date or month of expiry

3- STUFFING / LOADING

Quantity 20'FCL (or 40'FCL on request)
20 MT per **20'FCL** (or 26 MT in 40'FCL on request)
800 cardboards (boxes) of N.W 25 kg
per container

Containers are stuffed in bulk.

Packing option:

Wood pallets, on request and additional costs.
Wood Pallets loading is invoiced separately

VII- STORAGE

DLUO (Shelf Life):

Storage:

2 years from the manufacturing date

In a proper warehouse in a ventilate area far from any source of humidity, light or heat at
27°C maxi