

Category	Field	Details
General Information	Product Name	Cocoa Powder 20-24%
Product Details	Category	Final Product / Ingredient
Product Details	Description	Free-flowing powder obtained from pressing dry cocoa beans, previously disinfected with heat, producing solids for further pulverization.
Shelf Life & Storage	Shelf Life	1 year from production date in original packaging under proper storage conditions, free from humidity and heat sources.
Shelf Life & Storage	Storage Conditions	Store in a cool, dry environment. Place the product in an area allowing adequate air circulation, avoiding direct sunlight.
Packaging & Labeling	Primary Packaging	Food-grade laminated polypropylene sacks (50x70 cm), resistant to humidity or fluids.
Packaging & Labeling	Labeling Details	Labeled with product name, net weight, ingredient declaration, processor info, sanitary registration number, expiration date, batch number, and storage conditions.
Nutritional Information	Energy (kJ/kcal)	1564.82 kJ / 374 kcal
Nutritional Information	Fat (Total/Saturated/Trans)	20g / 12g / 0g
Nutritional Information	Carbohydrates (Total/Dietary Fiber/Sugars)	35g / 25g / 5g
Physical Analysis	рН	5.4
Physical Analysis	Water Activity (aW)	0.30
Physical Analysis	Moisture Content	6.93%
Organoleptic Characteristics	Texture	Powder
Organoleptic Characteristics	Color	Light brown
Organoleptic Characteristics	Odor	Typical cocoa
Microbiological Analysis	Total Aerobic Count	15 x 10^2 CFU/g
Microbiological Analysis	Enterobacteria Count	<10 CFU/g
Microbiological Analysis	Salmonella spp Detection	Absent
Presentation	Packaging Sizes	30g, 50g, 65g, 75g, 100g, 120g, 175g, 200g, 250g, 300g, 350g, 400g, 500g, 750g, 1kg, 1.2kg, 1.5kg, 2kg, 25kg
Application	Uses	Used as an ingredient in chocolate beverages, desserts like cookies, cakes, sauces, ice creams, and mousses.
Certification & Regulation	Certifications	National Agency for Regulation, Control, and Sanitary Surveillance (ARCSA)
Certification & Regulation	Regulatory Compliance	NTE INEN 0620, EU Regulation 2023/913