

可可粉 (Cocoa Powder)

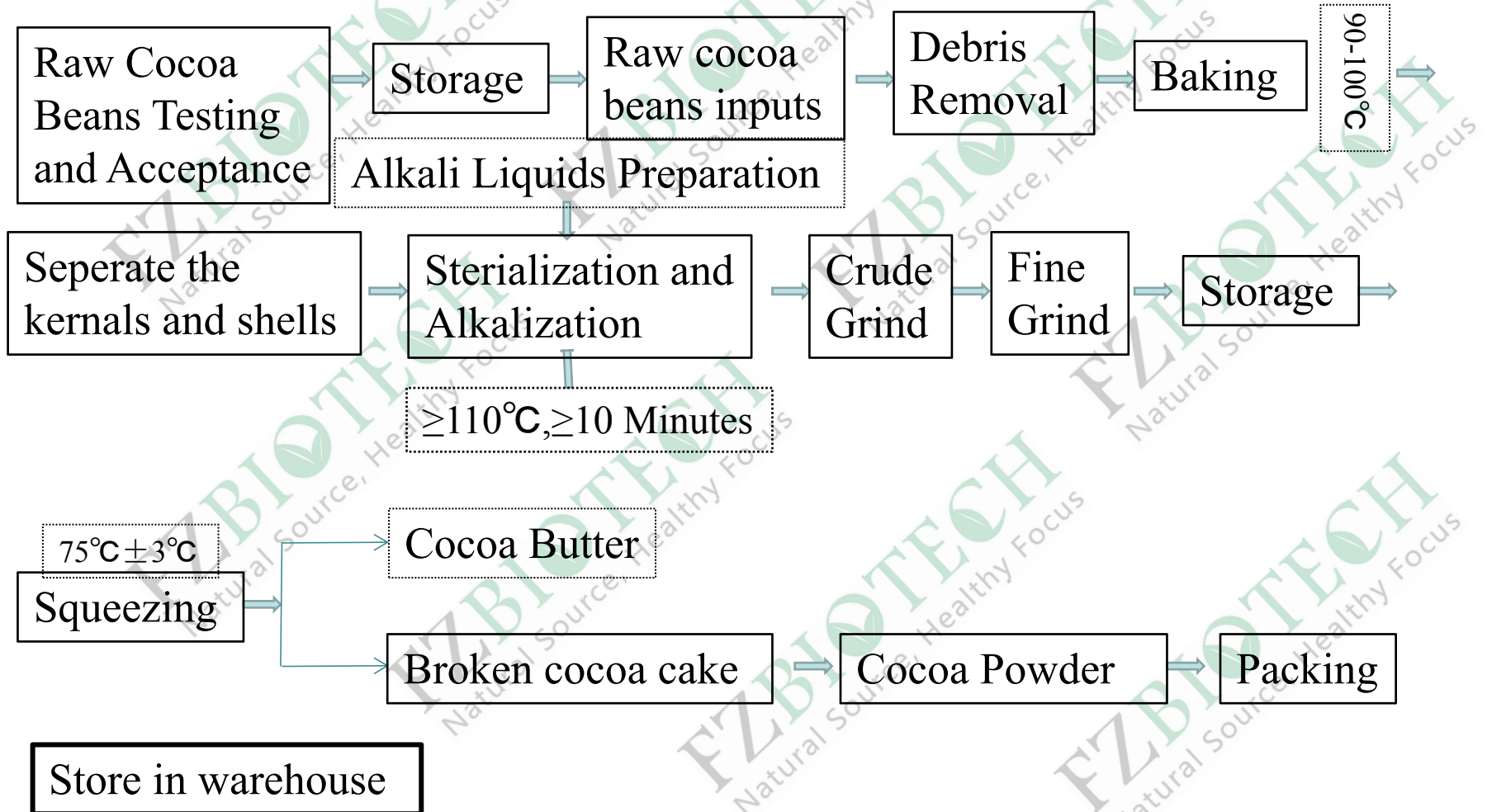


More Than 12Years Experience
Third Party Detection
Free Sample For Test
Unbeatable Prices For Long Cooperation

Comparison of cocoa powder

Item		Natural Cocoa Powder	Alkalized Cocoa Powder
Physical Character	Appearance	Fine, free flowing brown powder	
	Flavor	Natural Cocoa Smells	
	Color	Light Brown to Brown	Reddish brown to dark brown
	Fineness	≥99.0%	
Chemical Character	Fat Content	22-24%, 20-22%, 10-12%, 5-6%	
	PH Value	5.2-5.8	6.2-8.0
	Moisture	≤4.5	
	Ash	≤10%	≤10% ≤12%

Processing Chart



The Third-party Test Report From SGS

TEST METHOD(S):

Cocoa butter (as dry basis): GB/T 5512-2008 Inspect of grain and oilseeds-Determination of crude fat content in grain (GB/T 20706-2006 Cocoa Powder)

Moisture: GB 5009.3-2010 National food safety standard Determination of moisture in foods I

pH: GB/T 20706-2006 Cocoa Powder

Particle size (200mesh, Retention Ratio): GB/T 5917.1-2008 Determination of feed particle size--Two-sieve screening method

TEST RESULT(S):

Test item(s)	Unit(s)	Test method(s)	Test result(s)
Cocoa butter (as dry basis)	%	GB/T 5512-2008 (GB/T 20706-2006)	10.5
Moisture	%	GB 5009.3-2010 I	3.38
pH	/	GB/T 20706-2006	5.50
Particle size (200mesh, Retention Ratio)	%	GB/T 5917.1-2008	0.6

SAMPLE DESCRIPTION: Sample in bag

The results shown in this test report refer only to the sample(s) tested, and for clients internal use only.



*** End of Report***



Thank You!

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