



# PRODUCT SPECIFICATION

## Cocoa Powder



| PRODUCT               | Natural Cocoa Powder | Alkalised Cocoa Powder |               |               |               |               |
|-----------------------|----------------------|------------------------|---------------|---------------|---------------|---------------|
|                       | KN 20                | KD 30                  | KD 60         | KR 30         | KR 60         | KB 40         |
| Physical and Chemical |                      |                        |               |               |               |               |
| Fat                   | 10 - 12 %            | 10 - 12 %              | 10 - 12 %     | 10 - 12 %     | 10 - 12 %     | 10 - 12 %     |
| Moisture              | 5% max               | 5% max                 | 5% max        | 5% max        | 5% max        | 5% max        |
| Fineness              | 99.5 +/- 0.3%        | 99.5 +/- 0.3%          | 99.5 +/- 0.3% | 99.5 +/- 0.3% | 99.5 +/- 0.3% | 99.5 +/- 0.3% |
| pH                    | 5.7 +/- 0.3          | 7.0 +/- 0.3            | 7.5 +/- 0.3   | 7.0 +/- 0.3   | 8.0 +/- 0.3   | 8.5 +/- 0.3   |
| Shell Content         | 1.75% max            | 1.75% max              | 1.75% max     | 1.75% max     | 1.75% max     | 1.75% max     |
| Colour                | Light Brown          | Brown                  | Dark Brown    | Reddish Brown | Dark Reddish  | Black         |
| Flavour               | Typical              | Typical                | Typical       | Typical       | Typical       | Typical       |
| Microbiological       |                      |                        |               |               |               |               |
| Total Plate Count / g | 5000 max             | 5000 max               | 5000 max      | 5000 max      | 5000 max      | 5000 max      |
| Coliform / g          | Negative             | Negative               | Negative      | Negative      | Negative      | Negative      |
| E.Coli / g            | Negative             | Negative               | Negative      | Negative      | Negative      | Negative      |
| Salmonella / 25g      | Negative             | Negative               | Negative      | Negative      | Negative      | Negative      |
| Yeast & Mold / g      | 50 max               | 50 max                 | 50 max        | 50 max        | 50 max        | 50 max        |

**Packing** : 25 kg net in poly lined kraft paper bags

**Stuffing per container** : **Non - Palletized** : 20' FCL is 15MT - 17.5MT (25 kg x 600 - 700 bags), 40' FCL is 21MT - 28MT (25 kg x 1040 - 1120 bags).

**Palletized** : 20' FCL is 14MT (25 kg x 560 bags), 40' FCL is 25MT - 27MT (25 kg x 1000 - 1080 bags) subject to liner and port regulations.

**Application**: Chocolate, Wafer, Biscuits, Cookies, Candy, Ice Cream, Flavoring, Confectionery, Bakery, Etc.

**Best used within** : 24 Months from production date, stored under recommended condition in original packing.

**Recommended Storage Condition** : 20 - 30 Deg C, Relative Humidity below 60 %, in clean dry well ventilated area away from strong odour and direct sunlight.



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## PRODUCT SPECIFICATION

# Cocoa Mass & Cocoa Butter

| PRODUCT               | Cocoa Mass |             | Cocoa Butter            |               |
|-----------------------|------------|-------------|-------------------------|---------------|
|                       | CMK 20     | CMK 60      | CBN 20                  |               |
| Physical and Chemical |            |             |                         |               |
| Fat                   | 50 % min   | 50 % min    | Moisture                | 0.25% max     |
| Moisture              | 2% max     | 2% max      | Free Fatty Acid         | 1.75% max     |
| pH                    | 5.0 - 5.9  | 7.5 +/- 0.3 | Peroxide Value meq/kg   | 4 max         |
| Shell Content         | 1.75% max  | 1.75% max   | Iodine Value            | 32 - 39       |
| Colour                | Dark Brown | Dark Brown  | Melting Point           | 32 - 35 Deg C |
| Flavour               | Typical    | Typical     | Saponification Value    | 188 - 198     |
| Lipase Activity       | Negative   | Negative    | Unsaponification Matter | 0.5 % max     |
|                       |            |             | Refractive Index at 40  | 1.456 - 1.459 |
|                       |            |             | Colour                  | Yellowish     |
|                       |            |             | Flavour                 | Typical       |
| Microbiological       |            |             |                         |               |
| Total Plate Count / g | 5000 max   | 5000 max    | 5000 max                |               |
| Coliform / g          | Negative   | Negative    | Negative                |               |
| E.Coli / g            | Negative   | Negative    | Negative                |               |
| Salmonella / 25g      | Negative   | Negative    | Negative                |               |
| Yeast & Mold / g      | 50 max     | 50 max      | 50 max                  |               |

**Packing** : 25kg net in poly lined corrugated carton box.

**Stuffing per container** : 20' FCL - 20 MT (25 Kg X 800 cartons), 40' FCL - 21MT - 28MT (25 Kg X 1040 - 1120 cartons). subject to liner and port regulations.

**Application** : Chocolate, Wafer, Biscuit, Cookies, Candy, Ice Cream, Flavoring, Confectionery, Bakery, Pharmaceuticals & Etc.

**Best used within** : 24 Months from production date, stored under recommended condition in original packing.

**Recommended Storage Condition** : 20 - 30 Deg C, Relative Humidity below 60 %, in clean dry well ventilated area away from strong odour and direct sunlight.



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