

Product Specification Sheet

Natural Cocoa Cake
"Ghana Prime" Brand
 Product of Ghana

General Information

Brand	Ghana Prime
Process	Mechanical Pressing
Manufacturer Information	Niche Cocoa Industry Ltd
Origin Country	Ghana

Product Description

Natural Cocoa Cake: Pure Prime Pressed Cocoa cake made from 100% Ghana cocoa beans.

Process Description

Cocoa cake is obtained by mechanical pressing of cocoa liquor with separation of the cocoa butter from the cocoa solids leaving some amount of cocoa butter in the solids. The solids are then crused into smaller pieces to obtain kibbled cake. The cocoa liquor is produced from cocoa beans which are deshelled and broken into cocoa nibs. The nibs are then roasted and ground into fine cocoa mass.

Intended Use

Raw material for cocoa powder.

Organoleptic Description

Appearance	Kibbled
Colour	Light brown
Taste	Typical Cocoa, no off flavours
Odour	Rich Cocoa Aroma, no off flavours

Physical and Chemical Parameters

Criteria	Unit	Specifications	Method
Moisture:	%	5 max	IOCCC 1 - 1952
Fat Content	%	10 - 12	IOCCC 14 - 1972
Total Ash	%	6.5max	AOAC 972.15
pH (10% solution)		5.6 ± 0.4	IOCCC 15, 1972

Microbiological Data

Criteria	Unit	Specifications	Method
Total Plate Count:	cfu/g	5.0x10 ³ max	ISO 4833:2003
Yeast:	cfu/g	50 max	IOCCC 118:1990
Mould :	cfu/g	50 max	IOCCC 118:1990
Enterobacteriaceae	/g	Absent	ISO 21528-2:2004
Salmonella	/25g	Absent	ISO 6579:2002
E. Coli	/g	Negative	ISO 7251:2005

Packaging and Storage Information

Packaging

- Poly propylene sewn open mouth bags of 1mt net weight.
- Type of Container: Dry.
- Labelling on carton: Product Type, Brand name, Logo, Fat Content
 Production Date, Expiry Date, Net Weight.
 Storage conditions, Lot number.
 Country of origin, Company name and address.

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Optimum Storage Conditions

Store in a cool dry place away from strong odours, protected against water and heat. It is recommended to:

- Store in areas of low relative humidity, best under 60%.
- Store at relatively cool temperatures, preferably maximum 25°C.
- Keep free from foreign odors such as coffee, tea, spices, chemicals etc.
- Transport temperatures should be ambient , recommended below 25°C

Shelf Life

Two years under recommended storage conditions.

Allergen and Gluten-Free Declaration

We guarantee that our product is a single ingredient product and does not contain any allergens or their derivatives and is free of gluten and gluten products.

GMO-Free Declaration

Niche Cocoa Industry Ltd. confirms that this product supplied by our company is produced from Non- GMO materials and is verified by an equivalent declaration by the Ghana Organic Agricultural Network.

Comments

- These specifications apply to an average sample covering the goods when leaving the premises.
- Analyses are based on the methods as described in IOCCC, ISO, AOCS and AOAC standards.

- Our product is manufactured in accordance with Good Manufacturing Practices (GMP), and HACCP food safety control.
- We guarantee that our product is not sterilized by means of gas treatment or radiation.

Contact:

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Approved by:

Francis Kangah Quality Assurance Quality

Date: 23-05-17

Signature



NICHE COCOA INDUSTRY, LTD.
Quality Assurance Manager