

## Product Specification Sheet

Natural Cocoa Liquor  
**"Ghana Prime" Brand**  
 Product of Ghana

### General Information

Brand	Ghana Prime
Process	Nibs Roasting
Manufacturer Information	Niche Cocoa Industry Ltd
Origin Country	Ghana

### Product Description

Natural Cocoa Liquor: Standard natural cocoa liquor made from 100% Ghana cocoa beans.

### Process Description

The Natural cocoa liquor is produced from good quality cocoa beans through the process of cleaning, winnowing, nibs roasting and debacterisation, and grinding.

### Intended Use

Raw material for chocolate confectionery production.

### Organoleptic Description

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

### Physical and Chemical Parameters

Criteria	Unit	Specifications	Method
Fat Content:	%	52 Min	AOAC 963.15/IOCCC 14 1972
FFA	%	1.75 max	ISO 660:2009
Moisture	%	2 max	IOCCC 1 1952
Fineness through 75 µm sieve	%	99.00 min	IOCCC 116 1990
Total Ash	%	5% Max	AOAC 972.15:2005
pH		6.0 Max	IOCCC 9 1972

### Microbiological Data

Criteria	Unit	Specifications	Method
Total Plate Count:	cfu/g	5.0x10 <sup>3</sup> max	ISO 4833:2003
Yeast:	cfu/g	50 max	IOCCC 118:1990
Mould :	cfu/g	50 max	IOCCC 118:1990
Enterobacteriaceae	cfu/g	Absent	ISO 21528-2:2004
Salmonella	/25g	Absent	ISO 6579:2002
E. Coli	MPN/g	0	ISO 7251:2005

### Packaging and Storage Information

#### Packaging

- Corrugated Kraft paper cartons with high density poly ethylene square bottom inner liner of 25kg net weight.
- Type of Container: Dry.
- Container stuffing: 800 cartons of 20mt net in a 20-foot container packed loose or shrink wrapped on pallets on demand.
- Labelling on carton: Product Type, Brand name, Logo  
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: 30-07-16

Signature



NICHE COCOA INDUSTRY, LTD.  
Quality Assurance Manager