



INDIC
ORGANICS

Specification of Non-Alkalized Natural Cacao Powder

Nutritional Information	
Energy value	350 — 400 Kcals / 100 g
Carbohydrates	55 - 60g/100g
Fat	10 - 12 g/100g
Protein	20 - 25 g/100g
Saturated Fat	5.5 - 6.5g/100g
Physical & Chemical Properties	
Form / Appearance as is	Fine powder, absence of lumped or caked powder
Odour	Pleasant Cacao Aroma
Color	Light to dark brown
Fat Content	10-22%
pH	5.0 - 6.0
Moisture [%]	7.0 Max
Fineness of 75U Sieve [200 Mesh]	98.0% Min.
Melting point of fat present in the powder	35 °C
Boiling Point	NA
Ignition Temperature	165 °C
Microbiological Activity	
Total Plate Count per g	Max. 1000
Yeast and Mould per g	Max. 100
E coli per g	Absent
Salmonella per 25g	Absent
Ecological Information	
Degradability	Readily biodegradable
Bioaccumulative potential	NA
Ecotoxicity	NA



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