Issue Date: 2025

GMO



Majestic International Spice Los Angeles CA 90025 Tel: 323-303-3324 www.majesticspice.com

PRODUCT SPECIFICATION SHEET COCOA POWDER

Ingredients
Cocoa Powder
Treatment
Color
Brown Red color
Aroma/Flavor
Standard Cocoa
Aroma
Country of Origin
Allergens
None

None

Nutrition		
Serving Size 1 oz (2 Servings Per Containe	-	
Servings Per Containe	1 000	
Amount Per Serving		
Calories 140 Calo	ories from	Fat 60
	% Dail	y Value'
Total Fat 7g		10 %
Saturated Fat 3.5g		18%
Trans Fat 0g		5
Cholesterol 0mg		0%
Sodium 5mg		0 %
Total Carbohydrate	14g	5%
Dietary Fiber 10g		38 %
Sugars 0g		
Protein 5g		
Vitamin A 0% •	Vitamin (C 0%
Calcium 4% •	Iron 25%	6
* Percent Daily Values ar calorie diet. Your daily v or lower depending on y Calories	alues may b	e higher
Total Fat Less than	65 g 20 g 300 mg	80 g 25 g 300 mg 2,400 mg

Sieve Analysis

99 % min thru USS# 200 mesh

Kosher Orthodox Union

General Requierements

Product conforms to all provisions of the Federal Food and Drug Cosmetic Act. Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.

Packaging and Storage

Product is packed in poly-lined corrugated boxes for bulk of 25 lbs and 50 lbs. Shelf-life is 24 months from the date of production. Store in cool dry place.

Microbiological Characteristics

Aerobic Plate Count	50,000 cfu/g Max FDA/BAM
Yeast and Mold	100 cfu/g Max FDA/BAM
Total Coliforms	10 cfu/g Max FDA/BAM
E. Coli	Negative 25/g FDA/BAM
Salmonella	Negative 25/g AOAC

Physical / Chemical Characteristics

Moisture Content 4 % Max

Fat Content 10 - 12.0 %

Defect levels

The product shall be free of all other extraneous, foreign, or non-conforming substances

Product passed through metal detector