



Name of Material	:	Cocoa Powder
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical State	Fine Powder	
02	Color	Brown	
03	P ^H Value	Min: 6.8 – 7.2	
04	Odor	Characteristics	
05	Solubility	Water	
06	Moisture	Max: 5	
07	Fat	10 - 12	
08	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	

Remarks	
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Decision		Accepted		Rejected
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Tested By

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Checked By

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Approved By

Other Related Information

Name of Material	Cocoa Powder
Others Name	NA
Chemical Composition	NA
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<ul style="list-style-type: none"> - Cocoa powder is the powdered form of dry solids with a small remaining amount of cocoa butter. - Untreated cocoa powder is bitter and acidic. - Dutch process cocoa has been treated with alkaline to neutralize the acid. - Cocoa powder contains flavanols, amounts of which are reduced if the cocoa is subjected to acid reducing alkalization. - Cocoa powder has 58% carbohydrates, 14% fats, 3% water. - Natural process cocoa powder has a light brown color and extractable pH 5.3 – 5.8
Function in Food Process	<ul style="list-style-type: none"> - The two most prominent attribute of Cocoa powder are its abilities to give color & favor to wide variety of food product. - Fineness & smoothness - Texturing - Effect on whipability of cream & viscosity of syrup. - Enhance shelf -life - Function as an antioxidant. - Used in chocolate making. - Used in chocolate type products. - Used in chocolate drinks. - Used in bread - Used in biscuit - Used in cake - Used in ice cream - Used in dairy based product