



R&D	Specification	Document # SPEC-00942	Version # 4.0
Merritas Cocoa			

PRODUCT: Merritas Cocoa

UPC: 69005 25 lb. Box

DESCRIPTION: A natural powder derived from the same blend of premium cocoa beans used in our legendary retail chocolates. All powders have a multi-purpose use. Excellent for baking (cake mixes, brownies, & icings), ice cream and confectionery (fudge & truffles).

INGREDIENTS: Cocoa.

ALLERGENS: May contain soy and milk.

KOSHER: 

FAT CONTENT: 10-12%

MOISTURE: ≤ 5.0%

pH: 5.0 - 5.8

FINENESS: 98.0% through 200 Mesh, Minimum


COLOR: Light brown

MICROBIOLOGICAL:

	Max	Unit	Test Method
APC	20,000	cfu/gram	AOAC 966.23
Mold	500	cfu/gram	FDA-BAM 8 th ed.
Yeast	500	cfu/gram	FDA-BAM 8 th ed.
Coliform	100	cfu/gram	MPN: AOAC 966.24 VRB: FDA-BAM 8 th ed. PETRI: AOAC991.14

Created\Revised by: Lydia Brady, Regulatory Temp	Effective date: 05/26/2015
Approved by: Jennifer Lewis, Food Technologist	Page 1 of 2

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E. Coli	Negative	-	MPN: AOAC 966.24 VRB: FDA-BAM 8 th ed. PETRI: AOAC991.14
Salmonella - 375 grams	Negative	-	AOAC RI100201

RECOMMENDED STORAGE: Store in a dry place at ambient temperature.

SHELF LIFE: 36 Months from date of manufacture.

NUTRITIONAL INFORMATION:

Nutrition Facts	
Serving Size 1 Tbsp (6g)	
Amount Per Serving	
Calories 15	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 3g	1%
Dietary Fiber 3g	11%
Sugars 0g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Nutrients	Per		Nutrients	Per	
	Serving	Per 100g		Serving	Per 100g
Basic Components			Vitamins		
Gram Weight (g)	5.75	100	Vitamin A - IU (IU)	0.29	5
Calories (kcal)	14.69	255.4	Vitamin B1 (mg)	0.02	0.32
Calories from Fat (kcal)	6.21	108	Vitamin B2 (mg)	0.08	1.35
Calories from SatFat (kcal)	3.8	66.06	Vitamin B3 (mg)	0.58	10.1
Protein (g)	1.5	26	Vitamin B3 - Niacin Equiv (mg)	0.58	10.1
Carbohydrates (g)	3.11	54	Vitamin B6 (mg)	0.01	0.09
Dietary Fiber (g)	2.66	46.2	Biotin (mcg)	1.96	34
Soluble Fiber (g)	0.3	5.3	Vitamin C (mg)	0.1	1.69
Total Sugars (g)	0.09	1.52	Folate (mcg)	2.53	44
Fat (g)	0.69	12	Pantothenic Acid (mg)	0.02	0.28
Saturated Fat (g)	0.42	7.34	Minerals		
Mono Fat (g)	0.24	4.12	Calcium (mg)	5.46	95
Poly Fat (g)	0.03	0.54	Copper (mg)	0.26	4.56
Trans Fatty Acid (g)	0	0.01	Iron (mg)	1.84	32
Cholesterol (mg)	0.12	2	Magnesium (mg)	34.84	606
Water (g)	0.17	3	Phosphorus (mg)	21.22	369
			Potassium (mg)	106.61	1854
			Sodium (mg)	3.16	55

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