

FA2012

Cocoa Powder — Grade FA2012



Color reference: Brown · actual shade may vary slightly by batch

PRODUCT DESCRIPTION

CLARA FA2012 is a cocoa powder engineered for consistent colour, flavour, and functionality. It is produced under controlled manufacturing conditions to deliver reliable batch-to-batch performance for food manufacturers who require dependable colour and pH within a defined range.

RECOMMENDED APPLICATIONS

- Bakery
- Beverages
- Confectionery
- Dairy
- Ice cream & desserts
- Compound coatings

PACKAGING & STORAGE

Available in customized packaging formats and order volumes to suit your operation (retail pouches to industrial bulk). Store in a cool, dry place away from direct sunlight; keep tightly sealed after opening.

PHYSICAL CHARACTERISTICS

Color	Brown
pH	7.0 - 8.0
Flavor	Up to Standard
Fat Content	10 - 12 %
Fineness (< 75 µm)	99.5 % min
Moisture	5 % max
Shell Content	1.75 % max

MICROBIOLOGICAL

Total Plate Count / g	5,000 max
Yeast / g	50 max
Mold / g	50 max
Enterobacteriaceae / g	Negative
Salmonella / g	Negative
E. coli / g	Negative
Coliform / g	Negative

*Can be customized on request.

HALAL INDONESIA

ISO 9001:2015

SNI INDONESIA

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Specifications above are typical values and can be customized on request. Contact us for a full Certificate of Analysis (COA) per batch.