

FA4091

Cocoa Powder — Grade FA4091



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

PRODUCT DESCRIPTION

CLARA FA4091 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	Black
pH	9.0 - 11.0
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

PT Tan Putra Tama

Jl. Raya Narogong, Pangkalan II, Cikiwul - Bantargebang,
Bekasi, Jawa Barat 17152, Indonesia
Tel: +6221 8261 0031 / +6221 8251 113 · tanputratama@gmail.com
www.clara.co.id | www.tanputratama.com

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