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# Cocoa Powder



**Seaborne Commodities International Pvt. Ltd** has established itself as one of the most reputed international marketers and distributors of **food & Pharma ingredients, industrial chemicals and minerals** with our promise of delivering the best. Our goal is to be a specialized Cocoa Powder supplier enhancing innovation, flexibility and commitment to our customers. We specialize in the manufacture & distribution of Cocoa Powder. We provide a wide range of Cocoa Powders: Natural, Alkalized, Black, Red, Lecithinated and High Fats. For us every customer is important and unique. We maintain the highest standards of quality and food safety, with full traceability and continuous adaptation to new market needs. Our international expertise enables us to guarantee the quality of our raw material and selecting the best suppliers at origin.



**SPAIN**

| PRODUCTS SPECIFICATIONS                   | PV6R-RED EXTRA DARK ALKALIZED COCOA POWDER | PV7 (10-12%) - BLACK ALKALIZED COCOA POWDER |
|---|--|---|
| <b>Organoleptic Characteristics</b>       |  |   |
| <b>Color:</b>                             | Dark reddish brown                         | Very dark brown                             |
| <b>Smell:</b>                             | Typical smell, without any off flavor      | Typical smell, without any off flavor       |
| <b>Taste:</b>                             | Typical taste, without any off taste       | Typical taste, without any off taste        |
| <b>Appearance:</b>                        | Powder                                     | Powder                                      |
| <b>Physical-Chemical Characteristics</b>  |  |   |
| <b>Moisture:</b>                          | 5% max.                                    | 5% max                                      |
| <b>pH:</b>                                | 8,3 ± 0,5                                  | 8,7 ± 0,5                                   |
| <b>Minerals:</b>                          | 12,5% ± 1,0%                               | 15% ± 2,0%                                  |
| <b>Fat Content:</b>                       | 10-12%                                     | 10-12%                                      |
| <b>Fineness:</b>                          | 99,5% min. <75µ                            | 99,5% min. <75µ                             |
| <b>Microbiological Characteristics</b>    |  |   |
| <b>Total Aerobic plate count (max./g)</b> | 5,000                                      | 5,000                                       |
| <b>Moulds (max./g)</b>                    | 50   | 50  |
| <b>Yeasts (max./g)</b>                    | 50   | 50  |
| <b>Enterobacteriaceae (1g)</b>            | Neg.                                       | Neg.  |
| <b>E.Coli (in 1g)</b>                     | Neg.                                       | Neg.  |
| <b>Salmonella (in 750g)</b>               | Neg.                                       | Neg.  |
| <b>Shelf life</b>                         | 2 Years                                    | 2 Years                                     |
| <b>Packing</b>                            | 25 Kg. Paper Bag                           | 25 Kg. Paper Bag                            |



**MALAYSIA**

| Products Specifications  | NATURAL COCOA POWDER 6050   | ALKALISED COCOA POWDER LINE 2/2E            |
|--------------------------|---|---|
| <b>Flavour</b>           | Pure cocoa flavour without any off flavours   | Pure cocoa flavour without any off flavours |
| <b>Colour</b>            | Light brown   | Brown with a reddish tinge                  |
| <b>pH</b>                | 5.50 - 6.50   | 6.80 - 7.50                                 |
| <b>Sedimentation</b>     | Max 0.6 ml (Imhoff cone)  | Max 0.6 ml (Imhoff cone)                    |
| <b>Fat content</b>       | 10 - 12 %   | 10 - 12 %                                   |
| <b>Moisture</b>          | Max. 5.00 %   | Max. 5.00 %                                 |
| <b>Shelf content</b>     | Max 1.75% (on alkali free nibs)   | Max 1.75% (on alkali free nibs)             |
| <b>Total Plate Count</b> | Max. 3,000/g  | Max. 10,000/g                               |
| <b>Coliform</b>          | Absent in 2 x 0.1 g   | Absent in 2 x 0.1 g                         |
| <b>Salmonella</b>        | Absent in 25 g  | Absent in 5 X 25g / day                     |
| <b>Storage</b>           | In a cool, clear, dry place, off the floor and free from infestation. During transit and storage, powder must be kept well away from materials with strong odour or that are liable to taint the powder on contact. |   |
| <b>Shelf life</b>        | 2 years   |   |
| <b>Packing</b>           | 25 Kg. Paper bag  |   |
| Products Specifications  | ALKALISED COCOA POWDER TR 7535  | ALKALISED COCOA POWDER TR 8033              |
| <b>Flavour</b>           | Pure cocoa flavour without any off flavours   | Pure cocoa flavour without any off flavours |
| <b>Colour</b>            | Moderate dark brown with a reddish tinge  | Dark brown with a reddish tinge             |
| <b>pH</b>                | 7.50 - 8.00   | 8.00 - 8.50                                 |
| <b>Sedimentation</b>     | Max 0.6 ml (Imhoff cone)  | Max 0.6 ml (Imhoff cone)                    |
| <b>Fat content</b>       | 10 - 12 %   | 10 - 12 %                                   |
| <b>Moisture</b>          | Max. 5.00 %   | Max. 5.00 %                                 |
| <b>Shelf content</b>     | Max 1.75% (on alkali free nibs)   | Max 1.75% (on alkali free nibs)             |
| <b>Total Plate Count</b> | Max. 3,000/g  | Max. 3,000/g                                |
| <b>Coliform</b>          | Absent in 2 x 0.1 g   | Absent in 2 x 0.1 g                         |
| <b>Salmonella</b>        | Absent in 25 g  | Absent in 25 g                              |
| <b>Storage</b>           | In a cool, clear, dry place, off the floor and free from infestation. During transit and storage, powder must be kept well away from materials with strong odour or that are liable to taint the powder on contact. |   |
| <b>Shelf life</b>        | 2 years   |   |
| <b>Packing</b>           | 25 Kg. Paper bag  |   |