



## COCOA PACKAGES

Parameters	Technique
<b>Physical separation</b>	
Test weight	WE USE THE RECOGNIZED FCC RULES (Federation of Cocoa Commerce)
Flat Beans	
Clusters	
Foreign Matters	
Broken Beans	
Germination	
Residues	
Double Beans	
Bean count 100g/pcs	
Cocoa related matter	
Waste thru 5mm sieve / Sievings	
Free from off flavour taste / Contamination	
<b>Cut test</b>	
Insect damage	WE USE THE RECOGNIZED FCC RULES (Federation of Cocoa Commerce)
Defective	
Violet / purple	
Slaty	
Mouldy	
White spots	
Partly purple	
Fully Purple	

## COCOA MASS

Parameters	Technique
<b>Microbiological Analysis</b>	
<b>Microbiology</b>	
Total plate count	Pour plate
Yeasts & moulds	Spread plate
Enterobacteriaceae	Pour plate
E. coli	Pour plate
Salmonella	Enrichment/Streak plate
<b>Chemical Analysis</b>	
Moisture Content	Gravimetry
Fat content (dry matter)	Gravimetry
pH	Potentiometry
Granulation pass/Particle Size	Gravimetry
Free Fatty Acids (as oleic)	Titrimetry
Fineness (75 micron sieve)	Gravimetry

<b>PESTICIDE RESIDUES</b>	
Organochlorine Pesticides (OCP)	GC-MS-MS
Organophosphorus Pesticides (OPP)	GC-MS-MS
Pyrethroids	GC-MS-MS
<b>CONTAMINANTS (METALS)</b>	
Lead	GT-AAS
Arsenic	MP-AES
Mercury	FIMS