

Technical Data Sheet – Cocoa (Cacau) Pulp

Product Description

Frozen cocoa (*Theobroma cacao*) pulp obtained from selected ripe fruits.

Note

Additives: sodium bisulfite (preservative), used within legal limits to maintain quality during storage and transport and applied only when required by specification.

Physical-Chemical Parameters

Parameter	Typical Value
pH	3.2 – 4.0
Brix (°Bx)	15 – 20
Acidity (% citric acid)	0.6 – 1.5
Moisture	> 82%
Color	Off-white to translucent
Flavor	Sweet–tart, characteristic of cocoa pulp

Microbiological Standards

Test	Limit
Total Coliforms	< 10 CFU/g
Salmonella sp.	Absence / 25g
Yeasts & Molds	< 100 CFU/g
Mesophilic Bacteria	< 10 ³ CFU/g

Packaging & Storage

- Packaging: Food-grade polyethylene bags inside 200 kg drums (other formats available upon request).
- Storage: Keep at -18 °C or below. Do not refreeze after thawing.
- Shelf Life: 24 months under recommended storage.

Applications

Beverages, smoothies, ice creams, desserts, confectionery.

Technical Responsible:

Jamila Moura dos Santos

Food Engineer

CRQ: 073002101

GB Industrial Ltda – Bahia, Brazil