

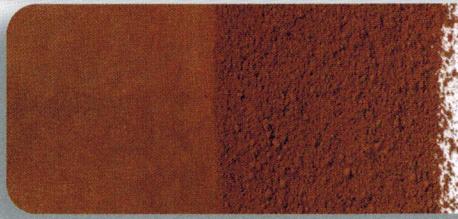
**SPECIAL TYPES:**

**PV2R**  
 slightly reddish brown

pH (±0,5)	6,5
Ash content (±1,0%)	9,5%


**PV3R**  
 reddish brown

pH (±0,5)	7,3
Ash content (±1,0%)	10,5%


**PV4R**  
 reddish brown

pH (±0,5)	7,5
Ash content (±1,0%)	10,5%


**PV5R**  
 dark reddish brown

pH (±0,5)	8,1
Ash content (±1,0%)	12,0%


**PV6R**  
 extra dark reddish brown

pH (±0,5)	8,3
Ash content (±1,0%)	12,5%


**PV7**  
 black

pH (±0,5)	8,8
Ash content (±2,0%)	16,0%

ALKALIZED

Fat content %	10-12%
Moisture content (%) max	5%
Fineness < 75 µm	99,5%
Total Plate Count max./g	5.000
Moulds max./g	50
Yeasts max./g	50
<i>Enterobacteriaceae</i> in 1 g	negative
<i>E. coli</i> in 1 g	negative
<i>Salmonellae</i> in 25 g	negative

**Packaging**

**Paper bags**

 (25kg net weight)      **Big bags** (from 400kg to 1.000kg net weight)

**Bulk**  
 (up to 21.000kg net weight)

**Optimum storage conditions**

Temperature 15-25°C. Relative Humidity <65%. Storage in clean and dry conditions, free from strong odors.

**Shelf life**

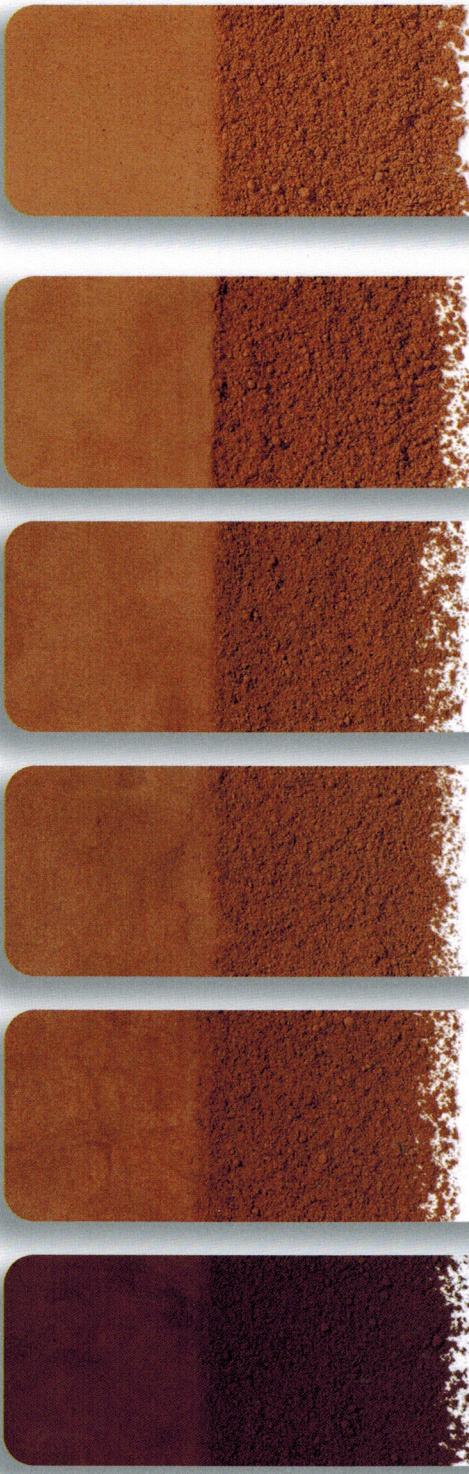
24 months from date of manufacture, keeping in original packaging and under optimum storage conditions.



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**STANDARD TYPES:**

	<b>NATURAL</b>  <b>ALKALIZED</b>	<b>PV1</b> light brown	pH ( $\pm 0,5$ )	5,5
		Ash content ( $\pm 1,0\%$ )	6,0%	
		<b>PV2</b> mild brown	pH ( $\pm 0,3$ )	6,8
		Ash content ( $\pm 1,0\%$ )	8,0%	
		<b>PV3</b> brown	pH ( $\pm 0,3$ )	7,3
		Ash content ( $\pm 1,0\%$ )	9,0%	
<b>PV4</b> brown	pH ( $\pm 0,3$ )	7,9		
Ash content ( $\pm 1,0\%$ )	11,0%			
<b>PV5</b> dark brown	pH ( $\pm 0,3$ )	8,3		
Ash content ( $\pm 1,0\%$ )	12,0%			
<b>PV6</b> extra dark brown	pH ( $\pm 0,3$ )	8,5		
Ash content ( $\pm 1,0\%$ )	14,0%			

Fat content %	10-12%
Moisture content (%) max	5%
Fineness < 75 µm	99,5%
Total Plate Count max./g	5.000
Moulds max./g	50
Yeasts max./g	50
Enterobacteriaceae in 1 g	negative
E. coli in 1 g	negative
Salmonellae in 25 g	negative

**All our references can be produced:**

- With a higher fat content up to 20-22 %
- Lecithinized (soya lecithin, Non GMO, IP)

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