

Product Form		
No.	Topics	Description
1	Product name in Thai	ผงเคีรื่องคั้มผงโกโก้
2	Product name in English	Cocoa Powder
3	Product code	204525
4	NO.THFDA Products (Thailand Only)	1110696160002
5	Dimensions Width x Length x Height (cm)	W135xL270 mm.
6	Weight/Pieces	250 g.
7	Number pieces/Pack	-
8	Packing unit/Box	15 Bags/Box
9	Shelf life	1 Year
10	Shelf life [After activation]	3 Months
11	Storage temperature	25-28 °C
12	Storage temperature [After activation]	25-28 °C
13	Calories	228 kcal/ 100 g.
14	POD	Dutch Processed Cocoa is meticulously roasted and made to dark brown cocoa powder with the aroma resembling macadamia nuts and caramel butter, less acidity, yet with balanced bitterness and astringency. High cocoa butter (20-22%) induces a mild and creamy taste of refined cocoa beans which is perfect for creating unique chocolate drinks and desserts. Alternatively, just mix it with fresh milk or cream to get a cup of hot cocoa for your memorable moment in a blink.
15	Manual Product	Cocoa powder 7 g. + Dissolve in hot water 30 ml. + Fresh milk 120ml. Stir well.
16	GDA	-
17	Nutrition	-
18	Food allergen	"Allergy disclaimer: The product contains milk,coconut,soy,egg,gluten,sulfite and sesame."

Healty Claim		
<input checked="" type="checkbox"/>	Vegan	
<input type="checkbox"/>	Low Fat	
<input type="checkbox"/>	Low Sugar	
<input type="checkbox"/>	No Sugar	
<input checked="" type="checkbox"/>	No Preservative	
<input checked="" type="checkbox"/>	No Milk	
<input checked="" type="checkbox"/>	No Artificial Colour	
<input type="checkbox"/>	Contains Real Fruit	
<input type="checkbox"/>	Natural Flavoring	
<input type="checkbox"/>	Sweetener	
<input checked="" type="checkbox"/>	Trans Fat Free	
<input type="checkbox"/>	Other .....	