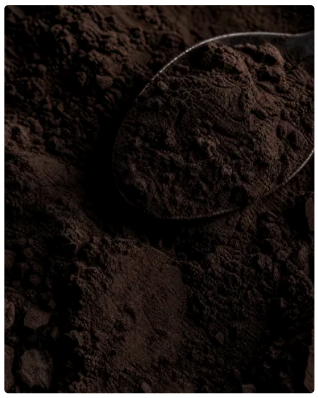
Cocoa powder

Ingredient sourcing for food manufacturers and distributors.

Cambodia production | China trade coordination





Natural cocoa powder

Non-alkalized processing. Evaluate the proposed grade in your own formulation.

Alkalized cocoa powder

Processing for colour and acidity adjustment. Specify fat content separately from pH.

Processing and fat content are different choices.

Low, medium and high fat profiles: agree the actual target range, pH and colour in the proposed grade specification.

Applications to discuss

- Biscuits & bakery
- Beverages
- Confectionery
- Ice cream & dairy

A useful first conversation

01 Application & reference grade

02 Destination & estimated volume

03 Fat content, pH & colour

04 Required documents & timing

Specifications, availability, sample arrangements, packaging and commercial terms are confirmed for each quotation.

Discuss a grade or sample

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