

COCOA POWDER

Beverage Alkalized Cocoa Powder, 10–12% Fat

Dutch-process powder at pH 6.8–7.5 with a dark reddish brown colour, rounded flavour, and improved dispersion in liquids.



- pH 6.8–7.5 for rounded, classic cocoa flavour
- Improved dispersion in milk and water
- Dark reddish brown for high-contrast products
- 10–12% residual fat, the standard beverage band

SPECIFICATIONS

Fat content	10–12%	Colour	Dark reddish brown
pH	6.8–7.5	Minimum order	3 MT
Moisture	≤ 5%	Packaging	25 kg kraft bags, food-grade liner
Fineness	≥ 99.5% through 75 µm	Lead time	2–3 weeks

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS
1805.00	FOB · CFR · CIF	ISO 22000 HACCP Halal (BPJPH)

PRODUCT OVERVIEW

Cocoa powder treated with alkali to raise pH into the 6.8 to 7.5 band, which darkens the colour, softens the acidity into a rounder classic cocoa flavour, and makes the powder disperse better in milk and water. The default choice for beverages, ice cream, and dark-coloured bakery work. Supplied at 10 to 12% residual fat and milled to at least 99.5% through 75 microns.

Values are typical specifications for the current crop and are confirmed lot by lot on the sales contract. Cut-test records and moisture readings travel with every shipment.

