

COCOA CAKE

Natural Cocoa Cake, 10–12% Fat

Natural press cake for in-house milling and industrial cocoa solids, moisture held at or below 5%.



- 10–12% residual fat after pressing
- Natural cake, not alkali-treated
- Moisture held at or below 5%
- 5 MT minimum, bags or bulk bags

SPECIFICATIONS

Fat content	10–12%	Minimum order	5 MT
Moisture	≤ 5%	Packaging	25 kg kraft bags or bulk bags
pH	5.0–5.8 (natural)	Lead time	2–3 weeks
Colour	Light to medium brown		

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS
1803.20	FOB · CFR · CIF	ISO 22000HACCPHalal (BPJPH)

PRODUCT OVERVIEW

Cocoa cake pressed from Indonesian liquor at our partner facility and supplied natural (not alkalinized) at 10 to 12% residual fat. The intermediate between liquor and powder for buyers who mill or blend in house, or who need bulk cocoa solids without buying finished powder.

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.

