

COCOA LIQUOR

Cocoa Liquor (Cocoa Mass)

Fermented Indonesian beans milled to a flowable mass at 52–56% fat and 99.5% through 75 µm, in 25 kg blocks.

Fermented



- 52–56% fat content, stated per lot
- Ground from fermented beans, not unfermented mass
- Milled to at least 99.5% through 75 µm
- ISO 22000 and HACCP certified processing

SPECIFICATIONS

Fat content	52–56%	Free fatty acids	≤ 1.75% as oleic acid
Moisture	≤ 1.5%	Minimum order	5 MT
pH	5.2–6.0	Packaging	25 kg blocks in cartons
Fineness	≥ 99.5% through 75 µm	Lead time	3–4 weeks

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS	
1803.10	FOB · CFR · CIF	ISO 22000	HACCP Halal (BPJPH)

PRODUCT OVERVIEW

Cocoa liquor ground from fermented Indonesian beans at our ISO 22000 certified partner facility, supplied as 25 kg blocks for chocolate, coating, and compound production. Buying liquor removes roasting, winnowing, and grinding from your factory while keeping a genuine fermented cocoa flavour base, unlike mass pressed from unfermented beans.

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.

