

COCOA CAKE

High-Fat Cocoa Cake, 20–22%

Natural-process cocoa cake pressed to a 20 to 22% residual fat band for milling into rich 20/22 powders.



- Residual fat held in a 20–22% band
- The direct raw material for 20/22 cocoa powder
- Natural process, pH 5.0–5.8, no alkalizing
- Kibbled cake ready for hammer or pin milling

SPECIFICATIONS

Fat content	20–22%	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	Medium brown		

EXPORT DETAILS

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

PRODUCT OVERVIEW

Cocoa cake taken off the press early so 20 to 22% of the butter stays in the cake, the raw material for 20/22 cocoa powder. The higher fat carries flavour and mouthfeel that a 10/12 powder cannot match, which is why premium drinking chocolate and ice cream formulations specify it. Natural process throughout: pH stays at 5.0 to 5.8 with the brighter, sharper cocoa note alkalizing would round off.

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.

