

COCOA POWDER

Bakery Natural Cocoa Powder, 10–12% Fat

Untreated cocoa powder at pH 5.0–5.8 with a lighter reddish brown colour and sharper, fruit-leaning cocoa flavour.



- pH 5.0–5.8, untreated and naturally acidic
- At least 99.5% through 75 µm for clean dispersion
- Reacts with baking soda for reliable rise
- 10–12% residual fat, the standard bakery band

SPECIFICATIONS

Fat content	10–12%	Colour	Light reddish brown
pH	5.0–5.8	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

Natural cocoa powder milled from Indonesian press cake with no alkali treatment, so it keeps its acidity, its lighter colour, and a brighter cocoa flavour. Because it is acidic it reacts with baking soda, which makes it the correct choice for recipes built around that pairing. 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.

