

# Chocolate Products

## Cocoa Powder Alkalised 10-12 25kg

**Product ID:**

COCO060

**Product Name:**

Cocoa Powder Alkalised 10/12 25kg

**Country of Origin:**

Singapore/ The Netherlands

**Description:**

A fine light brown powder produced by the mechanical expression of fat and milling of properly fermented, dried and roasted cocoa beans (Theobroma Cacao). Alkalizing or Dutching process consists of treating the cocoa nibs with alkali solution, such as Potassium Carbonate. It is practiced primarily to enhance the colour, smooths the flavour, lower acidity and increase the solubility.

**Intended Use:**

Food supplied as an ingredient for use in further manufacturing or processing

**Ingredient Listing:**

Cocoa Powder (100 %)

**Pack Size:** 25kg

**Net Weight:** 25

**Per Pallet:** 28

Product specifications subject to change without notice.

**Nutritional Information: Amount per 100g**

Energy Kj	837
Protein	22
Total Fat	11
Saturated Fat	6.8
Total Carbohydrate	21.2
Sugar	1
Dietary Fibre	33.0g
Sodium	30



**QUALITY INGREDIENTS TO THE FOOD INDUSTRY**