

Natural

PRODUCT CODE RVCPN001

NATURAL COCOA POWDER
DARK BROWN

MARRON FONCE

بني غامق

DUNKELBRAUN

Темно-коричневый

MARRONE SCURO



PRODUCT CODE RVCPN002

NATURAL COCOA POWDER
LIGHT BROWN

MARRON CLAIR

بني فاتح

HELLBRAUN

Светло-коричневый

MARRONE CHIARO



PRODUCT CODE RVCPN003

NATURAL COCOA POWDER
LIGHT BROWN

MARRON CLAIR

بني فاتح

HELLBRAUN

Светло-коричневый

MARRONE CHIARO



HS Code	1805.00.000	1805.00.000	1805.00.000
Grade	10-12% Fat (Standard Low Grade)	10-12% Fat (Medium Grade)	10-12% Fat (Premium Grade)
Color	Dark Brown	Light Brown	Light Brown
Specifications	Total Fat Content (dry basis) 10-12 % Moisture 5.0 % maximum Shell Content 5% maximum - ph value 5.0 - 6.0 Salmonella – negative Product to be of fresh production with dark brown color	Total Fat Content (dry basis) 10-12 % Moisture 5.0 % maximum Shell Content 3% maximum Ash Content 15% maximum ph value 5.0 - 6.0 Salmonella – negative Product to be of fresh production with light brown color	Total Fat Content (dry basis) 10-12 % Moisture 5.0 % maximum Shell Content 1.75% maximum Ash Content 10% maximum ph value 6.0 - 7.0 Salmonella – negative Product to be of fresh production with light brown color
Brand	Neutral Packing	Neutral Packing	Neutral Packing
Shelf Life	2 years	2 years	2 years
Packing	In multi-ply kraft paper bags with inner polyliner, 25 kilos nett each per bag	In multi-ply kraft paper bags with inner polyliner, 25 kilos nett each per bag	In multi-ply kraft paper bags with inner polyliner, 25 kilos nett each per bag
Quantity	1 x 20' FCL x 680 bags x 25 kilo nett each = 17.000 metric tons 1 x 40' FCL x 1040 bags x 25 kilos nett each = 26.000 metric tons	1 x 20' FCL x 680 bags x 25 kilo nett each = 17.000 metric tons 1 x 40' FCL x 1040 bags x 25 kilos nett each = 26.000 metric tons	1 x 20' FCL x 640 bags x 25 kilo nett each = 16.000 metric tons 1 x 40' FCL x 1040 bags x 25 kilos nett each = 26.000 metric tons
Remarks	Usage only for confectionery and bakery (not beverage)	Usage only for confectionery and bakery (not beverage)	Usage only for confectionery and bakery (not beverage)

* The suggested usages are made without warranty or guarantee as we are unable to anticipate all conditions under which this information and our products may be used. Users are advised to conduct their own tests to determine the safety and suitability of each product.



Alkalised

PRODUCT CODE RVCPA001

ALKALISED COCOA POWDER
DARK BROWN

MARRON FONCE

بني غامق

DUNKELBRAUN

Темно-коричневый

MARRONE SCURO



PRODUCT CODE RVCPA002

ALKALISED COCOA POWDER
LIGHT BROWN

MARRON CLAIR

بني فاتح

HELLBRAUN

Светло-коричневый

MARRONE CHIARO



PRODUCT CODE RVCPA003

ALKALISED COCOA POWDER
LIGHT BROWN

MARRON CLAIR

بني فاتح

HELLBRAUN

Светло-коричневый

MARRONE CHIARO



PRODUCT CODE RVCPA004

ALKALISED COCOA POWDER
Dark BROWN

MARRON CLAIR

بني فاتح

HELLBRAUN

Светло-коричневый

MARRONE CHIARO



HS Code	1805.00.000	1805.00.000	1805.00.000	1805.00.000
Grade	10-12% Fat (Standard Low Grade)	10-12% Fat (Medium Grade)	10-12% Fat (Medium Grade)	10-12% Fat (Premium Grade)
Color	Dark Brown	Light Brown	Deep Brown (very dark)	Dark Brown
Specifications	Total Fat Content (dry basis) 10-12 % Moisture 5.0 % maximum Shell Content 5% maximum - ph value 5.5 - 6.9 Salmonella - negative Product to be of fresh production with dark brown color	Total Fat Content (dry basis) 10-12 % Moisture 5.0 % maximum Shell Content 3% maximum Ash Content 20% maximum ph value 6.0 - 7.0 Salmonella - negative Product to be of fresh production with light brown color	Total Fat Content (dry basis) 10-12 % Moisture 5.0 % maximum - - ph value 7.0 - 7.5 Salmonella - negative Product to be of fresh production with deep brown color	Total Fat Content (dry basis) 10-12 % Moisture 5.0 % maximum Shell Content 1.75% maximum Ash Content 14% maximum ph value 6.0 - 7.3 Salmonella - negative Product to be of fresh production with light brown color
Brand	Neutral Packing	Neutral Packing	Neutral Packing	Neutral Packing
Shelf Life	2 years	2 years	2 years	2 years
Packing	In multi-ply kraft paper bags with inner polyliner, 25 kilos nett each per bag	In multi-ply kraft paper bags with inner polyliner, 25 kilos nett each per bag	In multi-ply kraft paper bags with inner polyliner, 25 kilos nett each per bag	In multi-ply kraft paper bags with inner polyliner, 25 kilos nett each per bag
Quantity	1 x 20' FCL x 680 bags x 25 kilo nett each = 17.000 metric tons 1 x 40' FCL x 1040 bags x 25 kilos nett each = 26.000 metric tons	1 x 20' FCL x 680 bags x 25 kilo nett each = 17.000 metric tons 1 x 40' FCL x 1040 bags x 25 kilos nett each = 26.000 metric tons	1 x 20' FCL x 640 bags x 25 kilo nett each = 16.000 metric tons 1 x 40' FCL x 1040 bags x 25 kilos nett each = 26.000 metric tons	1 x 20' FCL x 640 bags x 25 kilo nett each = 16.000 metric tons 1 x 40' FCL x 1040 bags x 25 kilos nett each = 26.000 metric tons
Remarks	Usage only for confectionery and bakery (not beverage)	Usage only for confectionery and bakery (not beverage)	Usage only for confectionery and bakery (not beverage)	Usage only for confectionery, bakery and beverage

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COCOA POWDER

LIGHT BROWN | BROWN | DARK BROWN | DARK REDDISH BROWN

SERBUK KOKO

مسحوق الكاكاو

可可粉

कोको पाउडर

കൊക്കോ പൗഡർ

கொக்கோ பவுடர்

KAKAOPULVER

KAKAO-ПОРОШОК

POUDRE DE CACAO

POLVO DE CACAO

Our pure & premium quality cocoa powder comes with the exquisite taste and rich aroma of cocoa derived only from the richest blend of premium quality cocoa beans. Be it for consumer or industrial usage, our cocoa powder sets the trend that determine the standards today.

Apart from beverages, this product is also ideal for usage in the making of ice-cream, confectionery, puddings and other chocolate related recipes. Product is packed in 25 kilos nett kraft paper bag.



POUDRE DE CACAO

MARRON CLAIR • MARRON • MARRON FONCE • ROUSSE FONCEE

LA POUDRE DE CACAO PUR SE DISTINGUE PAR SA SAVEUR EXQUISE ET SON AROME RICHE PROVENANT D'UN MELANGE DE FEVES DE CACAO DE PREMIERE QUALITE. QUE CE SOIT POUR LES CONSOmmATEURS OU A USAGE INDUSTRIEL, LA POUDRE DE CACAO LANCE LA TENDANCE ET ETABLI LES NORMES DU MARCHÉ. EN DEHORS DES BOISSONS, CE PRODUIT EST AUSSI UTILISE DANS LA PREPARATION DES CREMES GLACEES, DANS LA PATISSERIE ET LA CONFISERIE AINSI QUE DANS LES AUTRES RECETTES A BASE DE CHOCOLAT.

بودرة الكاكاو

تحمير بني • بني غامق • بني • بني فاتح

هي بودرة كاكاو نقيه وذات جودة فائقة تتميز بمذاق رائع ونكهة الكاكاو المميزة والمستخلصة من أجود وأغنى أنواع حبوب الكاكاو وذلك للاستخدامات الصناعية والمزيلة، بودرة الكاكاو هي صاحبة الفضل في وضع أسس ومعايير جودة الكاكاو الموجودة اليوم، ويحاط كونها مشروب غذائي فهي تعتبر منتج مثالي لتصنيع الآيس كريم والخبزر والحلويات والبودينج وجميع الصناعات التي تحتاج السكرالاه في مكوناتها.

KAKAOPULVER

HELLBRAUN • BRAUN • DUNKELBRAUN • ROTBRAUN

REINES & HOCHWERTIGES KAKAOPULVER SCHMECKT EXQUISIT NACH VOLLEM KAKAAROMA, AUS EINER QUALITÄTSMISCHUNG DER BESTEN KAKAOBOHNEN GEWONNEN FÜR DEN VERBRAUCHER WIE AUCH ZUR INDUSTRIELLEN VERARBEITUNG GEEIGNET IST KAKAOPULVER EIN PRODUKT, DAS QUALITÄTSMÄßTÄBE SETZT. NICHT NUR ALS GETRÄNK, SONDERN AUCH ZUR ZUBEREITUNG VON EISKREME, GEBÄCK, PRALINEN, PUDDING UND ANDEREN SCHOKOLADENREZEPTE IDEAL GEEIGNET.

Какао-порошок

Светло-коричневый • Коричневый • Темно-коричневый • Красновато-коричневый

Чистый какао-порошок высшего качества имеет тонкий вкус и богатый аромат какао, который получается в результате смешения только высококачественных какао-бобов. Используется ли он в промышленности или индивидуально, какао-порошок вводит новый стиль, определяющий сегодняшние стандарты. Помимо напитков, это также идеальный продукт для приготовления мороженого, выпечки, кондитерских изделий, пудингов и использования в других рецептах, где требуется шоколад.

POLVERE CACAO

MARRONE CHIARO • MARRONE • MARRONE SCURO • RADICE DI MARRON

POLVERE DI CACAO PURA E DI QUALITA' PREMIO ARRIVA CON SAPORE SQUISITO E RICCA DI AROMA DI CACAO DERIVATO SOLO DALLA RICCHISSIMA MISCELA DI SEMI DI CACAO DI PREMIATA QUALITA'. A DISPOSIZIONE DEI CONSUMATORI O PER USO INDUSTRIALE, LA POLVERE DI CACAO PONE L' ANDAMENTO CHE DETERMINA LO STANDARD ODIERNO. BEVANDE A PARTE, QUESTO PRODOTTO E' INOLTRE IDEALE PER LA PRODUZIONE DI GELATI, BUDINI E ALTRE RICETTE RELATIVE A CIOCCOLATA ED E'USATA NEI PANIFICI E NELLE PASTICCERIE.