

SPECIALTY FERMENTED CACAO · FOR FOODSERVICE

Cocoa mass, couverture & drinking chocolate, made from our own selected fermented beans

Never alkalized, never deodorized. Every batch is traced back to our own fermentation centre with a per-batch QR code — transparent origin for cafés, bakers and chocolatiers.

Single origin
FULLY TRACEABLE

Own fermentation
CONTROLLED AT SOURCE

>85% fermented
CUT-TEST VERIFIED

Dairy-free
VEGAN · NO ADDITIVES

Flagship for foodservice

THREE HERO LINES

Cocoa Mass

HS 1803.10 · 50–56% FAT

Pure natural block, not defatted. The clean, intense base for artisan chocolate making and dark ganache work.

Couverture

DAIRY-FREE · VEGAN

Genuinely vegan bean-to-bar couverture for tempering, moulding and enrobing — a rare specialty option for café and patisserie menus.

Drinking Chocolate

HS 1806.10 / .90

Powder and shavings for café hot-chocolate programmes. Rich, natural cacao flavour with no dairy and no fillers.

Couverture pack formats

ALL 20 KG / CARTON

FORMAT	PRIMARY PACK	PACK NET	PACKS / CARTON	CARTON
Block 1 kg	2 blocks / alu-foil pack	2 kg	10	20 kg
Block 500 g	4 blocks / alu-foil pack	2 kg	10	20 kg
Chips (±0.8 g/pc)	Alu-foil resealable pack	2 kg	10	20 kg

Full export range & specification

PRODUCT	FORM	HS CODE	KEY SPEC	PACKS
Cocoa Mass / Liquor	Natural block	1803.10	50–56% fat, not defatted	500g / 1kg blocks
Couverture	Block 1kg / 500g / chips	1806	Dairy-free, vegan	20 kg carton
Drinking Chocolate	Powder / shavings	1806.10/.90	Per sugar & cocoa-butter content	250g / 500g / 1kg
Cocoa Powder	Natural, 20–22% fat	1805.00	Reddish brown, pH 5.2–5.8	250g – 2.5kg
Cocoa Butter	Pale block / wafer	1804.00	FFA ≤1.75%, mp 30–35°C	500g / 1kg blocks
Cocoa Nibs	Raw or roasted	1801.00	Shell ≤1.5%, no additives	250g / 500g / 1kg

Food safety & EU compliance

- ✓ Per-batch COA from an ISO/IEC 17025 lab
- ✓ Cadmium ≤0.60 mg/kg (EU 2023/915); OTA ≤3 µg/kg
- ✓ Screened: lead, aflatoxins, PAH4, pesticides, MOSH/MOAH
- ✓ EUDR-ready: documented origin + QR traceability
- ✓ Halal on request; Puslittoka fermentation verification

Ordering

Sample 1–5 kg 3–5 days	Trial / LCL 1 pallet ≈1 MT 2–3 wks	FCL 20ft ≈18–21 MT 3–4 wks	FCL 40ft ≈24–26 MT 3–4 wks
✓ Incoterms: EXW / FOB / CFR / CIF			
✓ Docs: COA, Certificate of Origin, Phytosanitary, Health Certificate			
✓ Priced on ICE/London cocoa + traceability premium			