Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

COCOA MASS

COCOA / CHOCOLATE LIQUOR · PRODUCT PROFILE



FAMILY IMAGE · ILLUSTRATIVE

FORM	FAT GUIDE	ALCOHOL
GROUND NIBS	47–60%	NOT IMPLIED

TECHNICAL CHARACTERISTICS

Product identity	Ground cocoa nib material; also called cocoa or chocolate liquor.
Cocoa butter reference	Codex CXS 141: 47–60% by mass for cocoa mass.
Liquor terminology	Cocoa liquor is a cocoa-processing term; it does not imply alcoholic liquor.
Roasting status	Specify roasted or unroasted; validate any microbial-reduction process.
Fineness / flavour	Agree particle size, roast, acidity and sensory reference by sample.
Composition controls	Confirm shell/germ residues and conformity to the contracted standard.
Packing / storage	Agree solid blocks or liquid handling; use food-contact protection.
Quality release	Batch fat, fineness, microbiology and contaminant results as required.

APPLICATIONS / BUYER SELECTION

Chocolate formulation, confectionery and cocoa-ingredient manufacture.

SUPPLIED-LOT CONFIRMATION

Roast, fat, particle size, liquid handling temperature and shelf life require batch/supplier confirmation.

Research profile; not a certificate of analysis or a shipment guarantee.

Sources: Codex CXS 141 — Cocoa mass
Full source links accompany this sheet in the app and source register.