Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

COCOA POWDER 10–12%

RESIDUAL COCOA BUTTER · PRODUCT PROFILE



FAMILY IMAGE · ILLUSTRATIVE

FAT BAND	FORM	TYPE
10–12%	FINE POWDER	CONFIRM pH

TECHNICAL CHARACTERISTICS

Product identity	Powder obtained by milling cocoa press cake.
Catalogue fat band	10–12% residual cocoa butter; verify on a dry-matter basis.
Codex classification	Fat-reduced cocoa powder (10% to below 20%).
Moisture reference	Codex CXS 105: maximum 7% by mass; verify actual batch.
Natural / alkalised	Fat percentage does not establish alkalisation, pH or colour.
Fineness / dispersibility	State particle-size distribution and application performance on the order.
Packing / storage	Food-contact moisture-barrier liner; keep cool, dry and sealed.
Release documents	Batch composition and microbiology; contaminants and allergen assessment as required.

APPLICATIONS / BUYER SELECTION

Beverages, bakery, dairy and confectionery formulations; test fat level, colour and dispersibility in the intended recipe.

SUPPLIED-LOT CONFIRMATION

Fat band is the catalogue designation. Actual fat, moisture, pH, fineness, colour and microbiology require confirmation.

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

Sources: Codex CXS 105 — Cocoa powders
Full source links accompany this sheet in the app and source register.