Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

# COCOA POWDER 20–22%

RESIDUAL COCOA BUTTER · PRODUCT PROFILE



FAMILY IMAGE · ILLUSTRATIVE

| FAT BAND | FORM | TYPE |
|---|---|---|
| 20–22% | FINE POWDER | CONFIRM pH |

## TECHNICAL CHARACTERISTICS

| | |
|---|---|
| **Product identity** | Powder obtained by milling cocoa press cake. |
| **Catalogue fat band** | 20–22% residual cocoa butter; verify on a dry-matter basis. |
| **Codex classification** | Cocoa powder (at least 20% cocoa butter, dry matter). |
| **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.