Cocoa Powder

We offer a wide range of natural and alkalized cocoa powders, with a variety of fat content, pH and colors. The color variation is the result of the intrinsic color of the bean origins combined with the alkalization process especially developed by our technicians.

PACKAGING

Bags: multi-sheet paper bags with hermetically closed valves of 25 kg.
Big Bags: of up to 1,000 kg.

Fat content	Code	Color	pH										
10-12%	PN11*	Light Brown	5,6 ± 0,4	√	√	√	√	√	√	√	√	√	√	√
	PAN11	Light Brown	6,8 ± 0,2	√	√	√	√	√	√	√	√	√	√	√
	PAF11	Brown	7,8 ± 0,2	√	√	√	√	√	√		√	√		√
	PAF11L**	Brown	7,8 ± 0,2								√	√		√
	PADB11	Dark Brown	8,0 ± 0,2	√	√	√	√	√	√		√	√		√
	PARR11	Dark Red	7,7 ± 0,2	√	√	√	√	√	√		√	√		√
	PAPR11	Reddish Brown	7,6 ± 0,2	√	√	√	√	√	√	√	√	√		√
	PARN11	Red	7,0 ± 0,2	√	√	√	√	√	√	√	√	√	√	√
	PADR11	Dark Red	7,8 ± 0,2	√	√	√	√	√	√		√	√		√
	PABN11	Black	8,0 ± 0,2	√	√	√	√	√	√		√	√		√
15-17%	PN16*	Light Brown	5,6 ± 0,4	√		√	√	√	√			√	√	√
	PAN16	Brown	6,8 ±0,2	√		√	√	√	√			√	√	√
20-22%	PN21*	Light Brown	5,6 ± 0,4	√		√	√	√	√				√	√
	PAN21	Brown	6,8 ±0,2	√		√	√	√	√				√	√
	PAF21	Dark Brown	7,8 ± 0,2	√		√	√	√	√					√
	PADB21	Dark Brown	8,0 ± 0,2	√		√	√	√	√					√
	PARN21	Red	7,0 ± 0,2	√		√	√	√	√				√	√
	PADR21	Dark Red	7,8 ± 0,2	√		√	√	√	√					√
	PARR21	Dark Red	7,7 ± 0,2	√		√	√	√	√					√

*Natural Cocoa Powder **Lechithinated*

MOST SUITABLE APPLICATIONS

- Real Chocolate
- Compound Chocolate/Fillings/Spreads
- Bakery/Biscuits
- Cereal
- Dessert
- Ice Cream
- Drinks (Milk-based)
- Drinks (Vending)
- Drinks (Solubles)
- Toppings (Water-based)
- Others

Osage® Food Products

Osage Food Products | 200 Main Street, Suite 200 | Washington, MO 63090 | 636-390-9477

Cocoa Butter

Cocoa butter made from a standard West African bean blend. The cocoa butter is PPP: Pure Prime Pressed.

TYPE

Natural and Deodorized

PACKAGING

Solid-Blocks: cardboard boxes of 25 kg with polyethylene colored inner.

Liquid-Bulk: 24,000 kg in stainless steel tankers.

Cocoa Mass

Osage offers a wide range of cocoa mass:

ORIGIN

Standard: West African blend.
Single origin: Venezuela, Ecuador, Ghana, Dominican Republic, Peru, Madagascar

TYPE

Natural and Alkalized

REFINED

Normal refined: fineness (< 75 microns) min. 99,0%.
Extra refined: fineness max. 25 microns (to be added directly to the conching process).

PACKAGING

Solid-Kibbled: 25 kg paper bags.
Solid-Blocks: cardboard boxes of 25 kg with polyethylene colored inner.
Liquid-Bulk: 24,000 kg in stainless steel tankers.

CERTIFICATIONS

Cocoa Powder, Cocoa Butter and Cocoa Mass are Kosher and Halal certified. Upon request, Rainforest Alliance MB, Fairtrade MB and Organic products are available. All products are manufactured under FSSC 22000 food safety and quality standards.

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