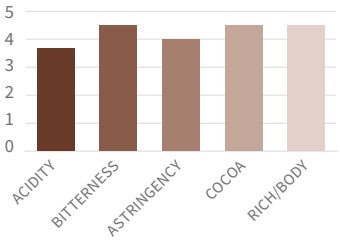
COCOA

COCOA LIQUOR (MASS) / COCOA BUTTER

COCOA LIQUOR (MASS)

GP-100-LN (V)
IVORY ORIGIN

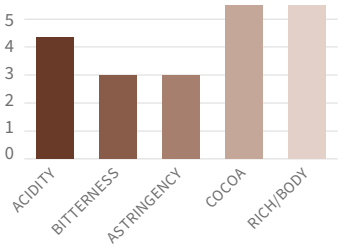
Description:
Ivory Coast cocoa mass with intense cocoa flavor, low in acid and touch of bitterness.



Fat content (%):	52 min
pH Range:	5.1 – 6.0

GP-100-LN (H)
GHANA ORIGIN

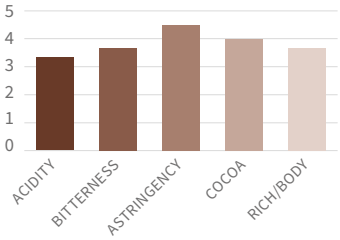
Description:
Ghana cocoa mass with strong cocoa body and fruity, acidic yet low in astringency.



Fat content (%):	52 min
pH Range:	5.1 – 6.0

GP-100-LN (F)(50)
MIXED BLEND

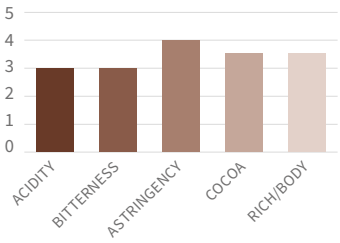
Description:
Cocoa mass with good cocoa flavor, fruity, touch of acid and bitterness.



Fat content (%):	50 min
pH Range:	5.1 – 6.0

AP-100-LN (U) (52)

Description:
Cocoa mass with medium cocoa flavor, acidity and notable astringency.



Fat content (%):	52 min
pH Range:	5.1 – 6.0

COCOA BUTTER



PURE, PRIMED AND PRESSED

Description:
Obtained from cocoa nib directly by means of mechanical (hydraulic) pressing with no further steam treatment. Pure Prime Pressed (PPP) cocoa butter with moderate cocoa aroma and origin flavour of bean.
Widely used in real chocolate for intensifying the cocoa flavor and to give the chocolate a smooth texture and shiny appearance.

DEODORIZED

Description:
Made from the melted cocoa butter which is deodorized by injecting steam.
Deodorised cocoa butter with plain and neutral taste.
Offers great flexibility to be utilized in making chocolates and cosmetic products.

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