

COCOA INGREDIENTS SUPPLIER

Cacao Ingredients

Product Catalog, 2026 edition

Cocoa beans, cocoa butter, cocoa liquor, cocoa powder and upcycled cacao fruit ingredients, sourced from multiple origins for B2B buyers worldwide.

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ABOUT THIS CATALOG

A complete reference for B2B buyers

This catalog presents our full range of cocoa and cacao fruit ingredients: eleven products across five families, sourced from a curated network of origins for chocolate, food, beverage, cosmetic and nutraceutical manufacturers.

Specification values shown in this document are indicative and vary by origin, season and lot. A certificate of analysis and other supporting documentation is available on request for any product and any order.

- Cocoa Beans 1 product
- Cocoa Butter 2 products
- Semi-Finished 1 product
- Cocoa Powder 2 products
- Upcycled Fruit Ingredients 5 products

HOW TO READ THIS CATALOG

Each product page lists a short description, typical specification ranges, available variants and typical applications by industry. Packaging, minimum order quantities and lead times depend on the product, origin and destination; contact us for a tailored quote.

COCOA BEANS

Premium Cocoa Beans

Fermented and dried cocoa beans, selected for aromatic quality

Our premium cocoa beans are fermented and dried at origin, then graded for aromatic quality before export. We work with a curated network of producers across several growing regions, so we can offer both balanced commercial lots and single-origin, fermentation-specific selections for chocolate makers who care about flavour.

MOISTURE CONTENT	typically 6 to 8%, indicative
CUT TEST	well-fermented beans typically the majority of the sample; full result sheet on request
PACKAGING	jute bags (around 60 to 65 kg) or bulk, per Incoterm
DOCUMENTATION	cut test, certificate of analysis and phytosanitary certificate available on request

APPLICATIONS

- Chocolate manufacturing
- Bean-to-bar production
- Trading and redistribution

COCOA BUTTER

Natural Cocoa Butter

Pure, non-deodorized cocoa butter with natural aroma

Extracted by pressing fermented cocoa beans, our natural cocoa butter keeps the characteristic yellow colour and aroma of cocoa. It suits any application where the taste of real cocoa should carry through, from couverture chocolate to cosmetic formulations built around a natural cocoa note.

COMPOSITION	100% cocoa butter
COLOUR	yellow, characteristic of natural cocoa butter
ACIDITY (FFA)	indicative range, typically under 2%; certificate of analysis per lot
SHELF LIFE	around 24 months in original packaging, indicative
PACKAGING	25 kg cartons or bulk

APPLICATIONS

- Chocolate manufacturing
- Cosmetics and personal care
- Food industry

Deodorized Cocoa Butter

Neutral-flavour cocoa butter for formulations needing a clean fat base

When a formulation calls for the functional properties of cocoa butter without its characteristic taste and smell, deodorized cocoa butter is the answer. The deodorization process removes most of the natural cocoa aroma while keeping the fat's melting profile intact.

COMPOSITION	100% deodorized cocoa butter
COLOUR	pale yellow to near-white
FLAVOUR	neutral, low residual cocoa note
PACKAGING	25 kg cartons or bulk

APPLICATIONS

- Confectionery
- Industrial food manufacturing
- Cosmetics

SEMI-FINISHED

Cocoa Liquor / Mass

Ground roasted cocoa beans, the base for butter and powder

Cocoa liquor, also called cocoa mass, is obtained by grinding roasted, winnowed cocoa beans (nibs) into a smooth paste. It is the common starting point for both cocoa butter and cocoa powder, and can also be used directly as an ingredient by industrial chocolate manufacturers.

COMPOSITION	100% ground roasted cocoa beans
FORMAT	solid blocks (10 or 25 kg) or bulk liquid
FAT CONTENT	approximately 50 to 55%, typical of whole bean composition
APPLICATIONS	• Industrial chocolate manufacturing

COCOA POWDER

Natural Cocoa Powder

Natural cocoa powder pressed from cocoa liquor, various fat contents

After the butter is pressed out of cocoa liquor, the remaining cocoa cake is milled into natural cocoa powder. It keeps the naturally acidic, fruity notes of untreated cocoa and a reddish-brown colour, and is available across a range of residual fat contents to suit different recipes.

FAT CONTENT	10/12% or 20/22%, other cuts on request
COLOUR	natural reddish-brown
PH	naturally acidic, non-alkalized
PACKAGING	25 kg bags or bulk, one pallet minimum typical

APPLICATIONS

• Bakery • Pastry • Chocolate-flavoured beverages

Alkalized Cocoa Powder

Dutch-processed cocoa powder for a darker colour and milder flavour

Alkalized cocoa powder is treated with an alkalizing agent, the Dutch process, to neutralize its natural acidity. The result is a darker colour, a milder, less astringent flavour, and better dispersibility in liquids, all popular in bakery and beverage recipes.

PROCESS	alkalized, Dutch process
COLOUR	light to dark brown, depending on alkalization level
FAT CONTENT	various cuts available on request
PACKAGING	25 kg bags or bulk

APPLICATIONS

• Bakery • Confectionery • Beverages

UPCYCLED FRUIT INGREDIENTS

Cacao Fruit Juice

Juice extracted from the cacao fruit pulp, aseptic or frozen

Behind every cocoa bean is a fruit, and most of that fruit's pulp is traditionally lost during fermentation. Cacao fruit juice captures it instead: a naturally sweet and tart, tropical-fruit-like juice pressed from fresh cacao pulp, available aseptic or frozen for easy handling downstream.

COMPOSITION	100% cacao fruit juice
FORMAT	aseptic (ambient) or frozen
TYPICAL SHELF LIFE	around 12 months aseptic; frozen per standard cold-chain practice
ALLERGENS	none inherent to the raw material; confirm per production facility

APPLICATIONS

• Beverages and smoothies • Ice cream • Fermentation and R&D;

Cacao Pulp

Whole cacao fruit pulp, a fruity clean-label ingredient

Where juice is the pressed liquid, cacao pulp is the whole fruit flesh, kept intact for recipes that want texture as well as flavour. It carries the same naturally sweet and tart, tropical profile, and works as a clean-label fruit ingredient wherever cocoa origin matters to the finished product.

COMPOSITION	100% cacao fruit pulp
FORMAT	aseptic (ambient) or frozen
TYPICAL SHELF LIFE	around 12 months aseptic; frozen per standard cold-chain practice

APPLICATIONS

• Ice cream and yoghurt • Pastry and fillings • Beverages

Freeze-Dried Cacao Pulp Powder

Freeze-dried cacao pulp, a stable powder for functional formats

Freeze-drying removes water from cacao pulp gently, at low temperature, to protect its natural aromas and nutrients while turning it into a stable, easy-to-dose powder. It rehydrates well and suits formats where a liquid pulp or juice would not be practical.

COMPOSITION	100% freeze-dried cacao pulp
FORMAT	crystalline powder, light cream to amber
TYPICAL MOISTURE	low residual moisture, single-digit percentage, indicative
SHELF LIFE	around 12 months in sealed packaging, indicative

APPLICATIONS

- Nutraceuticals
- Sports nutrition
- Functional beverage powders

Dried Cacao Fruit Bites

Dried cacao fruit pulp in ready-to-use snacking pieces

Dried cacao fruit bites turn cacao pulp into small, chewy pieces ready to use as a snacking ingredient or inclusion. They bring a naturally fruity note and a genuine upcycling story to bars, trail mixes, toppings and baked goods.

COMPOSITION	cacao fruit pulp and cacao flour
FORMAT	irregular pieces, approximately 1 cm, adjustable
TYPICAL MOISTURE	indicative range under 20%
SHELF LIFE	around 12 months in sealed packaging, indicative

APPLICATIONS

- Snacking and bars
- Toppings and inclusions
- Bakery

Cacao Pod Flour

High-fibre flour milled from the cacao pod husk

The husk that surrounds the cocoa beans inside the pod is usually treated as agricultural residue. Milled into a fine flour, it becomes a high-fibre ingredient that fits naturally into fibre-enrichment strategies for bakery, snacks and beyond.

COMPOSITION	100% cacao pod husk
FORMAT	fine flour
TYPICAL FIBRE CONTENT	high; indicative figure available per lot
SHELF LIFE	around 12 months in sealed packaging, indicative

APPLICATIONS

- Bakery and fibre enrichment
- Snacks
- Pet food

LET'S TALK SOURCING

Get in touch

Tell us your product, target volume, format and destination. Our team replies within 48 business hours with options and lead times.

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