



COCOA INDO

By PT AGRO GLOBAL INDUSTRY

Your Best Cocoa Product Suppliers



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*"Indonesian
Cocoa Product
From Local to
Global."*



ABOUT US

PT Agro Global Industry is a supplier company of cocoa powder (cocoa powder). Our company is one of the best cocoa powder suppliers in Indonesia. We are committed to producing high quality products to satisfy our customers. Our company provides various types of cocoa powder depending on the pH level and darkness level . Starting from natural to alkalized cocoa powder

OUR PRODUCT

Cocoa powder is a major component of the cacao bean, or seed, which is used to make chocolate. Apart from cocoa powder, the seed contains a high amount of fat (approximately 50%), which is known as cocoa butter.

To make cocoa powder, it has to be extracted from chocolate liquor. The liquor is first made by refining cacao from its coarse state to a very fine texture. Next, with the aid of a cocoa butter press, the liquor is then filtered through a sieve at an extremely high pressure, forcing the fat (cocoa butter) to separate from the solids (cocoa powder).

The remaining solids in the press resembles that of a cake, and has to be pulverized into a powder. This powder contains approximately 12% fat, which is a reduction of nearly 40% from its original makeup.

ALKALIZED COCOA POWDER

Alkalized cocoa powder, or Dutch Process, has a higher PH level due to an alkali solution being added to the beans, nibs or powder. This reduces the acidity and darkens the colour, ranging from a deep reddish brown to nearly black. The level of acidity and colour will vary depending on the level of alkalization. This is most commonly used in baking with recipes that call for baking powder.

NATURAL COCOA POWDER

Natural cocoa powder is left untreated in its natural state. It has a lighter brown colour and a lower PH level. There are more characteristics remaining from the cacao itself lending a more distinct flavour in desserts or drinks. When used in baking, the addition of an alkaline ingredient such as baking soda will aid in the leavening of your dessert.



Alkalized Cocoa Powder



Natural Cocoa Powder

BLACK COCOA POWDER

Black cocoa powder is an ultra-dutch processed cocoa powder.

A dutch processed cocoa powder is unsweetened cocoa powder that has been treated with an alkaline solution to remove its acidity. Black cocoa powder has simply been heavily alkalized.

As you can see in these pictures, black cocoa powder is **black**. So, bakes using black cocoa powder will turn out black! It's the best cocoa powder to use when you are looking for black-colored bakes. Black cocoa powder is a great ingredient to use when you are wanting to color something black but not use a ton of black food coloring.



Black Cocoa Powder

NATURAL LOW FAT NON STERILIZATION

Natural Cocoa Powder mainly used to produce chocolate products, candies, beverages, biscuits, cakes, etc. Cocoa powder is rich in nutrition which has high-calorie fat and abundant protein and carbohydrate. There are a certain amount of alkaloids, theobromine, and caffeine in cocoa powder. So it is very good for the health of human body to eat cocoa products.

Its such as unsweetened cocoa powder, nibs and dark chocolate – are rich sources of minerals. Minimally processed, raw cacao products contain little or no added sugar and are higher in antioxidants than more highly processed products



Natural Low Fat Non Sterilization Cocoa Powder

ALKALIZED LOW FAT NON STERILIZATION

Alkalized types of cocoa powder are generally preferred. The more alkalized the powder, the darker the color and the stronger the flavor obtained.. This product is Alkalized cocoa powder with a good taste and smell.

Fat content: 8%-10%

pH: 6.8-7.2



Alkalized Low Fat Non
Sterilization Cocoa
Powder

Alkalized Cocoa Powder Natural Cocoa Powder