

# PRODUCT CATALOGUE 2023



## COCOA PRODUCTS





# PREMIUM



## BS-PQN

Applications: chocolate, ice-cream, creams, fillings, spread.

- Full brown cocoa powder.
- Natural cocoa powder.
- Fat Content: 10-12%.
- pH: 5.1-6.0 min.
- Flavor: typical, no off flavors.
- Quality: premium, high, standard & low.
- Packing: 25kg sack.



## BS-PQA 1

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Full brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.



## BS-PQA 2

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Dark brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.

# HIGH QUALITY



## BS-HQN

Applications: chocolate, ice-cream, creams, fillings, spread.

- Full brown cocoa powder.
- Natural cocoa powder.
- Fat Content: 10-12%.
- pH: 5.1-6.0 min.
- Flavor: typical, no off flavors.
- Quality: premium, high, standard & low.
- Packing: 25kg sack.



## BS-HQA 1

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Full brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.



## BS-HQA 2

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Dark brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.





# HIGH & STANDARD QUALITY



## BS-HQA 3

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Brown cocoa powder with reddish hue.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.



## BS-HQBLACK

Applications: bakery, confectioner's coating.

- Dark brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.



## BS-SQN

Applications: chocolate, ice cream, creams, fillings, spread.

- Full brown cocoa powder.
- Natural cocoa powder.
- Fat Content: 10-12%.
- pH: 5.1-6.0 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.



## BS-SQA 1

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Full brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high, standard & low.
- Packing: 25kg sack.



## BS-SQA 2

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Dark brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.



## BS-SQA 3

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Dark reddish brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.



SUNRISE



# LIGHT QUALITY

## BS-HQA 3

Applications: bakery premixes, confectioner's coating.

- Dark brown cocoa powder with.
- Alkalized cocoa powder.
- Fat Content: 10-12%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.

## BS-LQN

Applications: chocolate, ice cream, creams, fillings, spread.

- Full brown cocoa powder.
- Natural cocoa powder.
- Fat Content: 5.0-9.5%.
- pH: 5.1-6.0 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.

## BS-LQA 1

Applications: instant drink, chocolate, ice cream, creams, confectioner's coating, cookies, cakes, fillings, spread, cereals.

- Full brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 5.0-9.5%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.

## BS-LQBLACK

Applications: bakery premixes, confectioner's coating.

- Dark black Brown cocoa powder.
- Alkalized cocoa powder.
- Fat Content: 5.0-9.5%.
- pH: 6.5-7.5 min.
- Flavor: typical, no off flavors.
- Quality: premium, high.
- Packing: 25kg sack.

