

THE BEST SELECTED BEANS



HIGH QUALITY CONTENT

T H E B E S T



Brazilcoa

O F C O C O A



BRAZILCOA.
THE BEST OF COCOA,
THE BEST OF CUSTOMER SERVICE



For us at BRAZILCOA, the product quality along with the excellence of service are the starting points for our negotiations.

Being a young and dynamic company with an accelerated growth, BRAZILCOA is ready to give this kind of support to all of its customers.

A personalized service, uniform quality and security of supply are all part of our differentials with our customers and partners.



PRODUCTS AND SERVICE TAILORED FOR YOU

The company's commitment is to offer a high quality raw material with competitive prices, generating an optimal return of investment. The work starts on the acquisition of selected cocoa beans, which undergo a careful roasting, grinding, pressing, and micronization process, ensuring the best physical-chemical and organoleptic properties for our products.

COCOA SOLIDS

The Cocoa Powder is the product resulting from the process of separating solids, fats from cocoa beans.

NATURAL COCOA POWDER

Organoleptic Properties

Fine light brown powder, with original cocoa beans flavors and aromas.

Physical-chemical properties

5.0% (max) humidity

pH 5.0 - 6.0

10 - 12% fat content

Granulometry (#200 mesh) > 99%

ALKALIZED COCOA POWDER



Organoleptic Properties

Fine dark brown powder, with characteristic cocoa beans flavors and aromas, after specific alkalization processes, in high temperatures.

Physical-chemical properties

5.0% (max) humidity

pH 6.0 - 7.5

10 - 12% fat content

Granulometry (#200 mesh) > 99%

ALKALIZED LECITHINATED COCOA POWDER

Organoleptic Properties

Fine dark brown powder, of higher solubility, with a characteristic cocoa beans flavors and aromas, after specific alkalization processes and soy lecithin application, in high temperatures.

Physical-chemical properties

5.0% (max) humidity

pH 6 - 7.5

10 - 12% fat content

Granulometry (#200 mesh) > 99%



BLACK ALKALIZED COCOA POWDER



Organoleptic Properties

Fine black powder, with a characteristic cocoa beans flavors and aromas, after specific alkalization processes, in high temperatures.

Physical-chemical properties

5.0% (max) humidity

pH 7.5 - 8.5

10 - 14% fat content

Granulometry (#200 mesh) > 99%

RED ALKALIZED COCOA POWDER



Organoleptic Properties

Fine reddish powder, with a characteristic flavor and smell of cocoa beans, after specific alkalization processes at high temperatures.

Physical-chemical properties

5% (max) humidity
pH 6.5 - 7.5
10 - 12% fat content
Granulometry (#200 mesh) > 99%

COCOA LIQUOR

Organoleptic Properties

Prepared with selected Cocoa beans, that undergo roasting, grinding, and refining. Properties: pasty/solid consistency, dark brown color, with original cocoa beans flavors and aromas.

Physical-chemical properties

2.5% (max) humidity
pH 5.5 - 6.0
48 - 55% fat content
Granulometry (#200 mesh) 95 - 100%



DEODORIZED COCOA BUTTER



Organoleptic Properties

Prepared with selected Cocoa beans, that undergo roasting, grinding, and refining. Properties: pasty/solid consistency, yellowish color, with original cocoa beans flavors and aromas.

Physical-chemical properties

0.2% (max) humidity	1.75% acidity (oleic acid)
Melting point of 28 - 35° C	1.456 - 1.458 refractive index
100% fat content	43 - 45 iodine index

BRAZILCOA. THE BEST OF COCOA

The Brazilcoa products are packaged in bags or 25 kg boxes, identified by lot number and expiration date.



REQUEST SAMPLES OF OUR PRODUCTS.
YOU AND YOUR CUSTOMERS ARE GOING
TO APPROVE BRAZILCOA'S QUALITY.





CULTIVATING RELATIONSHIPS

Sustainability starts with paying attention to the environment, a source of irreplaceable resources its an essential foundation for our work. It involves taking the time to always search for the proper cultivation and handling methods, as well as the best manufacturing, handling, and transportation processes for our products. It completes itself with our relationship and customer service policies, which has been consolidated as what sets BRAZILCOA apart from others.

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