2023

BERRA
EXPERIENCE A BRAND NEW CORPORATE ATTITUDE

COCOA
2023 CATALOGUE

2023

COCOA POWDER

Cocoa powder is a result of the dry and solid state of fermented, dried and roasted cocoa. Cocoa powder does not contain added fat, sugar or milk. There are two types of cocoa: natural and alkaline. Raw cocoa also known as natural cocoa, is obtained by drying and fermenting cocoa beans using natural methods and then pulverizing them without any chemical or high luminescenc processing. The highlight detail in raw coc is that it is manufactured without the need for any alkaline solution.

Fat 10-12%
5% max.
Thinness 99.5%+/-0.3
Ph 7.0+/-0.3
Shell Content max. 1.75%
Total Number of Plates 5000
E. coli Negative
Salmonella Negative
Mold 100gm/max.
Yeast 100/gr max.
red-brown
Taste Original

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COCOA
LOW FAT CONTENT COCOA POWDER
MAX %13
NET 25KG

55 Ibs

2023

COCOA BUTTER

Cocoa butter is a natural edible fat obtained from cocoa beans extracted during the production process of cocoa powder. It has only a mild taste and aroma and is the only cocoa ingredient used in white chocolate.

Humidity 0.1% max.
Iodine 33.25
Peroxide 0.90
Total Number of Plates Negative
E. coli Negative
Enterobacteriaceae Negative
Coliform Negative
Salmonella Negative
Mold Negative
Yeast Negative
Color Light Yellow
Taste Original

2023

COCOA MASS

Cocoa liquor is a product produced by grinding pre-crushed and roasted cocoa beans without adding any additives. The resulting cocoa mass can be used in the production of cocoa powder or cocoa butter or in the production of chocolate. The product is made exclusively from cocoa bean

Fat 50% min
Humidity 2% max.
Fineness 99.5%+/-0.3%
Ph 7.5+/-0.3
Shell Content max. 1.75%
Total Number of Plates 5000
E. coli Negative
Salmonella Negative
Mold 100gm/max.
Yeast 100/gr max.
Color Dark Dark
Taste Original

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BERRA THE BLACK

Special Edition Black Cocoa Powder.
Experience our new colour.

Fat 10-12% / 20-22%
5% max.
Thinness 99.5%+/-0.3
Ph 7.0+/-0.3
Shell Content max. 1.75%
Total Number of Plates 5000
E. coli Negative
Salmonella Negative
Mold 100gm/max.
Yeast 100/gr max.
Black
Taste Original