

Product Guidebook

Aneka Kakao
Industrial Cocoa Solutions

Aneka Kakao



Applications	 AK130	 AK200	 AK370	 AK580	 AK900
Baked Goods	✓	✓	✓	✓	
Confectionery	✓	✓	✓	✓	
Spreads	✓	✓	✓	✓	
Biscuit		✓	✓	✓	✓
Dairy Desserts	✓	✓	✓	✓	
Beverages	✓	✓	✓	✓	

AK130 *Natural Cocoa Powder*

Benefit

Natural cocoa aroma with natural fruity notes and a natural cocoa character.

Description

Natural (non-alkalized) cocoa powder that highlights natural cocoa aroma and fruity notes, ideal when you want to showcase a natural cocoa profile and color.

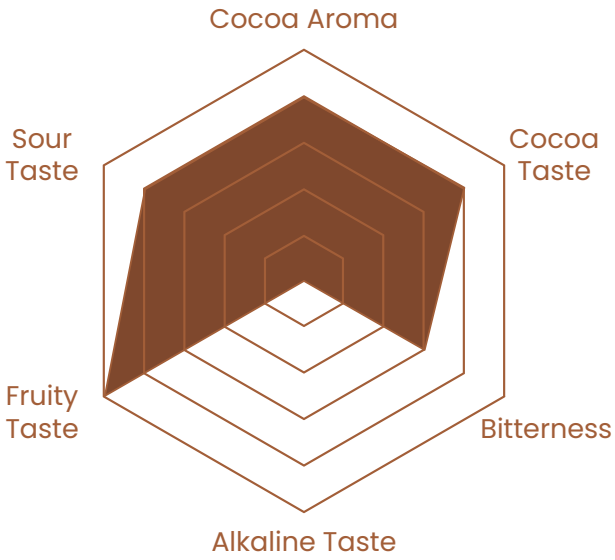
Specification

Fat	10 - 12
pH	4.9 - 5.9
Moisture	5.0 Max.
Fineness	99.5 Min.
Packaging	25Kg

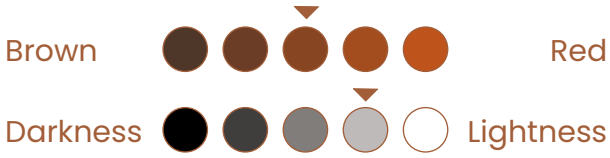
Applications

- Baked Goods
- Confectionery
- Spreads
- Dairy Desserts
- Beverages

Flavor Profile



Color Profile





AK200 *Light Alkalized Cocoa Powder*

Benefit

Strong cocoa aroma with a light-brown color, well suited for beverages.

Description

Light alkalized cocoa powder with a strong cocoa aroma and a distinct light brown color and best suited for beverages due to its pleasant chocolate aroma and attractive color.

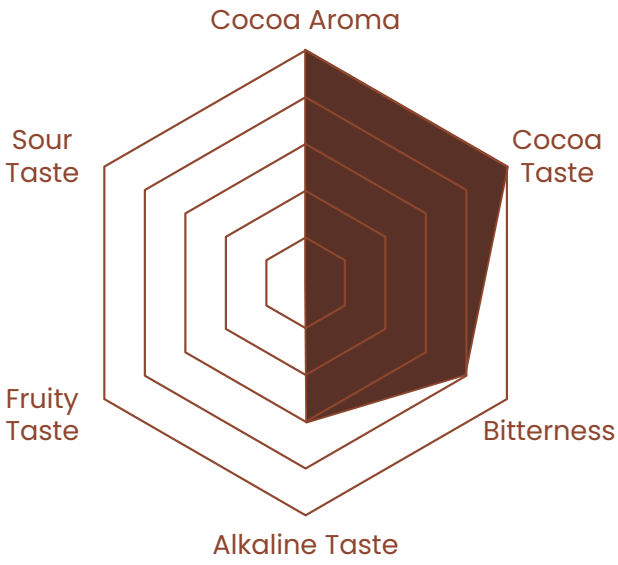
Specification

Fat	10 - 12
pH	6.8 - 7.3
Moisture	5.0 Max.
Fineness	99.5 Min.
Packaging	25Kg

Applications

- Baked Goods
- Confectionery
- Spreads
- Dairy Desserts
- Beverages
- Biscuit

Flavor Profile



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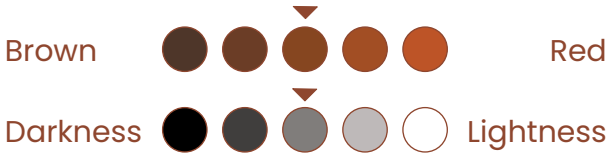




AK370 *Medium Alkalized Cocoa Powder*

Benefit

Intense chocolate taste and a dark brown color.

Description

Strong chocolate taste and aroma, ideal for applications requiring a dark brown color and intense chocolate taste, such as brownies.

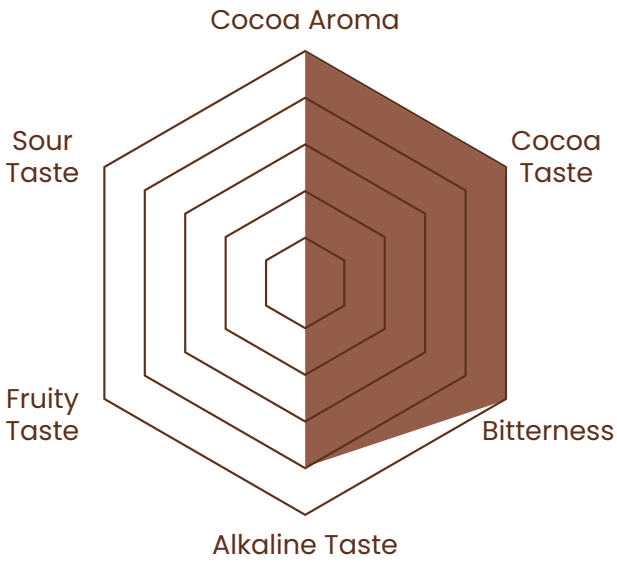
Specification

Fat	10 - 12
pH	7.2 - 7.8
Moisture	5.0 Max.
Fineness	99.5 Min.
Packaging	25Kg

Applications

- Baked Goods
- Confectionery
- Spreads
- Dairy Desserts
- Beverages
- Biscuit

Flavor Profile



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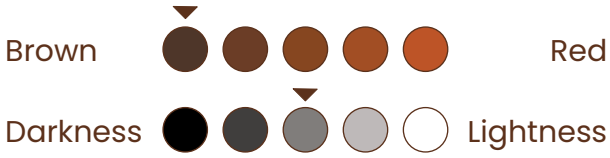




AK580 *Reddish Alkalized Cocoa Powder*

Benefit

A pleasant, balanced chocolate aroma with a distinctive reddish brown color.

Description

A pleasant chocolate aroma with a distinctive reddish color. Ideal for bakery products like sponge cakes that aim to highlight a reddish color.

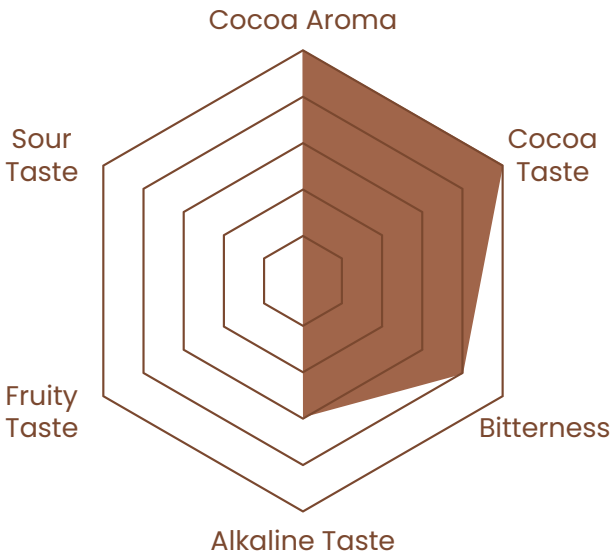
Specification

Fat	10 - 12
pH	8.2 - 8.6
Moisture	5.0 Max.
Fineness	99.5 Min.
Packaging	25Kg

Applications

- Baked Goods
- Confectionery
- Spreads
- Dairy Desserts
- Beverages
- Biscuit

Flavor Profile



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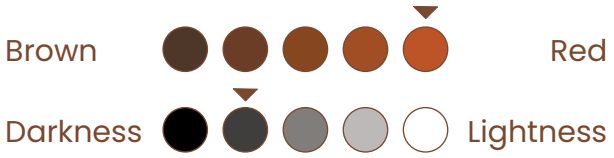
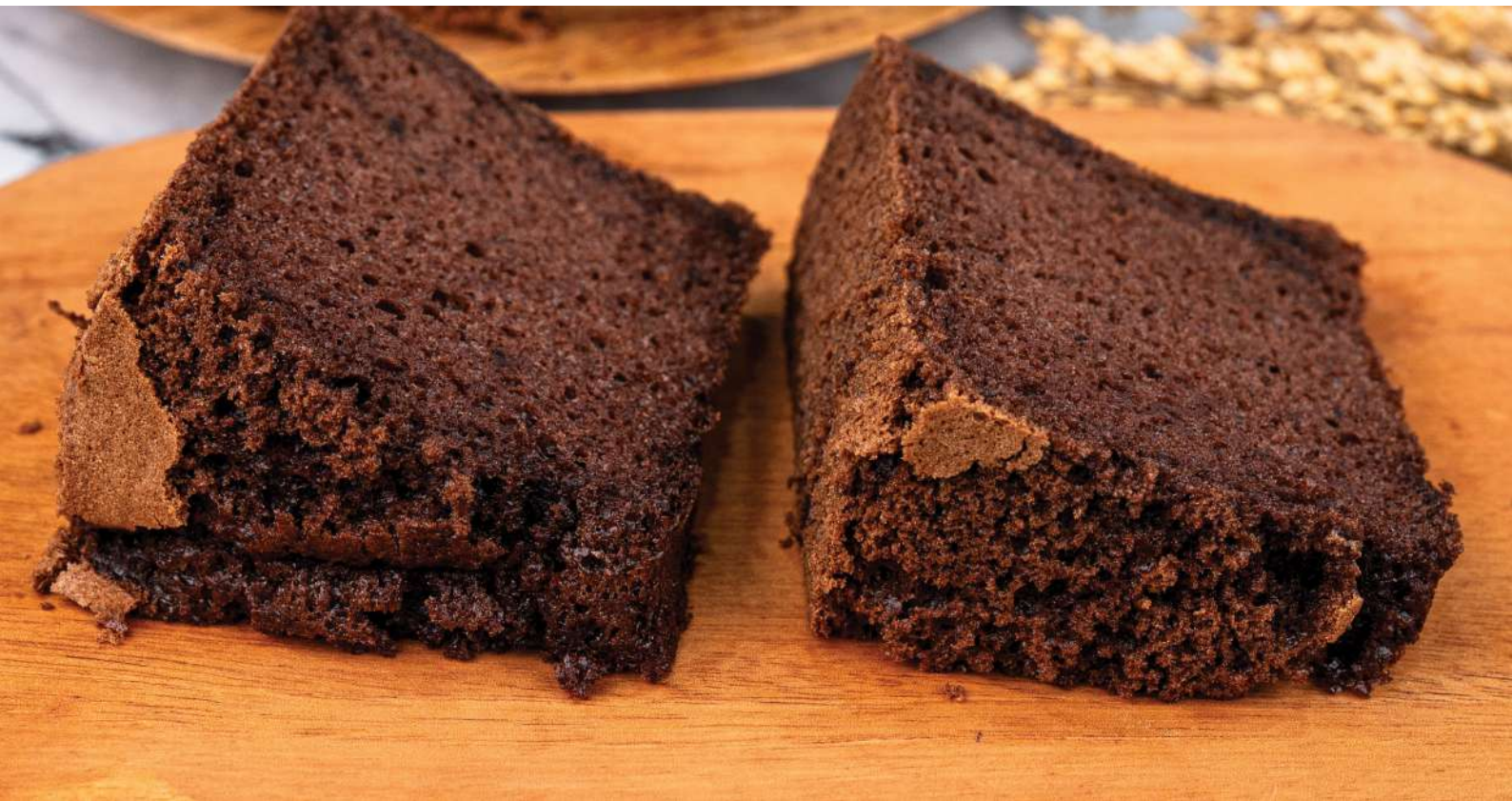




AK900 *Heavy Alkalized Cocoa Powder*

Benefit

Deep black color achieved with minimal dosage.

Description

Heavy alkalized cocoa powder, ideal for applications requiring a deep black color with minimal powder usage. Perfectly suited for cookies and similar baked goods.

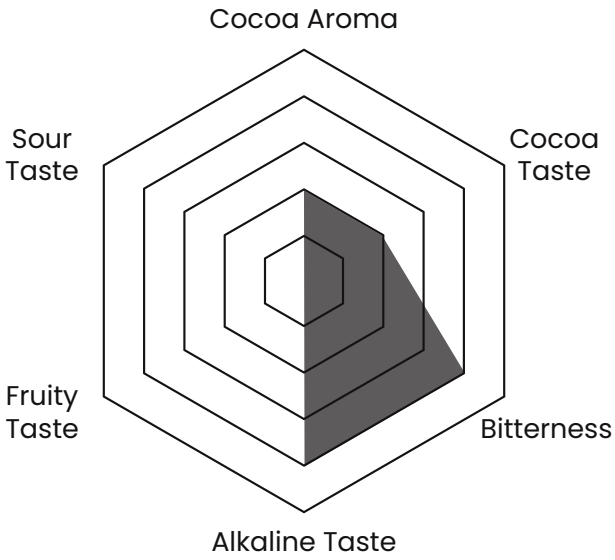
Specification

Fat	10 - 12
pH	8.8 - 10.8
Moisture	5.0 Max.
Fineness	99.5 Min.
Packaging	25Kg

Applications

- Biscuit
- Baked Goods Requiring A Deep Black Color

Flavor Profile



Color Profile

