EL DULCE ORIGEN

100% NATURAL, NEVER DEODORIZED

Wholesale Cocoa Butter

Technical Sheet

Buy bulk cocoa butter direct from Ecuador. Pure natural butter, never deodorized, ideal for premium chocolate couverture, industrial baking, and natural cosmetics B2B.

- Mechanically pressed, chemical solvent-free extraction
- Food and cosmetic grades available
- Formats: 1-5kg sample · 25kg block · drum

TECHNICAL SHEET

VARIETY	Nacional Arriba (Ecuador)
FERMENTATION	Physical extraction from premium cocoa liquor in Manabí.
MOISTURE	Maximum 0.1% free moisture, ensuring excellent lipid stability.
PHYSICAL FORMAT	Pale yellow solid blocks, clean characteristic cocoa aroma.
SENSORY PROFILE	Mild natural cocoa scent, neutral fat taste, sharp melting at 34-35°C.
SHELF LIFE	24 months when stored in a cool (15-20°C) and dry place (relative humidity < 60%).
PACKAGING	25 kg net cardboard cases with sealed high-density inner bags.

PHYSICAL EXTRACTION & PURE SOURCING

Our cocoa butter is obtained by mechanically pressing premium Nacional Arriba cocoa liquor at a plant within our network in Ecuador. No chemical solvents or harsh refining agents are used. Sourcing from our network of allied farms in Manabí, Esmeraldas and Pichincha guarantees a high-purity fat with excellent crystallization properties, ideal for fine chocolate tempering and cosmetics.

B2B LOGISTICS & WHOLESALE SUPPLY

We supply natural cocoa butter only — never deodorized — to food, pharmaceutical, and cosmetic companies. Our standard MOQ is 250 kg. The boxes are stacked and wrapped on pallets. We ship 1 to 5 kg sample boxes via air courier for fat profile and acidity verification.

CADMIUM REGULATIONS COMPLIANCE (EU REG. 2023/915)

Heavy metals like cadmium physically bind to the non-fat cocoa solids rather than the fat. As a result, pure cocoa butter is naturally virtually free from cadmium (with laboratory readings typically showing less than 0.01 mg/kg, which is below the detection limit). While EU Regulation 2023/915 does not specify limits for pure cocoa butter itself, our quality control ensures the highest purity for food and cosmetic applications.

Technical sheet and certificate of analysis available upon request