EL DULCE ORIGEN

DEFATTED, NATURAL OR ALKALIZED

Wholesale Cocoa Powder

Technical Sheet

Buy wholesale cocoa powder direct from the manufacturer in Ecuador. Natural only (not alkalized), low-fat (10-12% or 20-22%) for industrial food use.

- Fat content 10-12% or 20-22% depending on configuration
- Natural only (not alkalized) — fat content 10-12% or 20-22%
- Formats: 1-5kg sample · 25kg bag

TECHNICAL SHEET

VARIETY	Nacional Arriba (Ecuador)
FERMENTATION	Fermented 5-6 days, pressed and pulverized in Manabí.
MOISTURE	Maximum 4.5%, ensuring powder flowability and preventing clumping.
PHYSICAL FORMAT	Ultrafine powder (99.5% passing through a 200-mesh sieve), natural or alkalized.
SENSORY PROFILE	Natural: bright acidity, citrus notes. Alkalized: smooth chocolate flavor, dark brown color.
SHELF LIFE	24 months when stored in original sealed packaging in a cool, dry warehouse.
PACKAGING	25 kg net multi-wall Kraft paper bags with protective polyethylene inner liners.

POWDER PROCESSING & TRACEABILITY

Our cocoa powder is produced by milling the defatted cocoa press cake obtained after physical pressing at our Cayambe plant. By controlling the entire manufacturing chain, we guarantee a pure powder free from fillers, starches, or artificial colors. We harvest in coordination with our network of allied farms in Manabí, Esmeraldas and Pichincha, ensuring consistent quality.

B2B LOGISTICS & COCOA POWDER SUPPLY

We supply cocoa powder to the beverage, dairy, and baking industries worldwide. Our standard MOQ is 250 kg, shipped on wrapped pallets. Technical samples (1-5 kg) are dispatched via air courier for physical testing (pH, moisture, dispersion) in your laboratory.

CADMIUM REGULATIONS COMPLIANCE (EU REG. 2023/915)

European Commission Regulation (EU) 2023/915 establishes a strict maximum limit of 0.60 mg/kg (ppm) of cadmium for cocoa powder sold directly to consumers. Because pressing out the cocoa butter concentrates the non-fat cocoa solids, the powder naturally retains a higher relative concentration of cadmium. At El Dulce Origen, we carefully select beans from low-cadmium soils in Manabí, Esmeraldas and Pichincha to ensure our powder fully complies with this regulation.

Technical sheet and heavy metal analysis available upon request