

Alkalized Cocoa Powder 10-12%, LA10 is one of the popular food additives and ingredients in most countries, As a professional Alkalized Cocoa Powder 10-12%, LA10 supplier and manufacturer, Foodchem International Corporation has been supplying and exporting Alkalized Cocoa Powder 10-12%, LA10 from China for almost 10 years, please be assured to buy Alkalized Cocoa Powder 10-12%, LA10 at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

Product Specification

Product Name: Alkalized Cocoa Powder 10-12%, LA10

ITEM	STANDARD
Appearance	Fine, free flowing brown powder
Flavour	Characteristic cocoa flavour, no foreign odors
Moisture (%)	5
Fat content (%)	10- 12
Ash (%)	12
Fineness through 200 mesh (%)	99
pH	6.2- 6.8
Total plate count (cfu/g)	5000
Coliform	30mpn/ 100g
Mould count (cfu/g)	100
Yeast count (cfu/g)	50
Shigella	Negative
Pathogenic bacteria	Negative

Alkalized Cocoa Powder 10-12%, LA10 FAQ

1、 What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Alkalized Cocoa Powder 10-12%, LA10, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

2、 Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are Alkalized Cocoa Powder 10-12%, LA10 distributor, at the same time, we are manufacturer of other products.

3、 What is the Min Order Quantity of Alkalized Cocoa Powder 10-12%, LA10?

Different products have different MOQ, for Alkalized Cocoa Powder 10-12%, LA10, the MOQ is 500kg.

4、 What is the price of Alkalized Cocoa Powder 10-12%, LA10?

Foodchem is a famous supplier and manufacturer of Alkalized Cocoa Powder 10-12%, LA10 in China, and has been corporate with many Alkalized Cocoa Powder 10-12%, LA10 suppliers for several years, we can provide you with cost-effective Alkalized Cocoa Powder 10-12%, LA10.

5、 How long shall we wait for your reply?

We can guarantee to reply your inquiries of Alkalized Cocoa Powder 10-12%, LA10 in less than 24 hours in working days.

6、 What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

7、 What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

8、 How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

FOODCHEM Hot Products

Acidulants ([Citric acid](#), [Malic acid](#), [Tartaric acid](#), etc.);

Antioxidants([Sodium erythorbate](#), [BHT](#), etc.);

Perservatives([Potassium sorbate](#) , [Sodium benzoate](#) , etc.);

Thickeners([Xanthan gum](#) , [Agar agar](#) , [Carrageenan](#) , [Sodium carboxymethyl cellulose](#) , etc.);

Sweeteners([Sodium saccharin](#) , [Aspartame](#) , [Acesulfame potassium](#) , [Sucralose](#) , etc.);

Amino Acids([L-Glutamine](#) , [Creatine monohydrate](#) , [L-Glycine](#) , [BCAA](#) , etc.);

Plant Extracts ([Green coffee bean extract](#) , [Oat glucan](#) , [Resveratrol](#) , etc.) ;

Vitamins ([Vitamin C](#) , [Vitamin E](#) , [Vitamin A](#) , [Vitamin B1](#) , etc.);

Starch ([Corn starch](#) , [Modified starch](#).);

Flavourings([MSG](#) , [I+G](#) , [Yeast extract](#) , [Hydrolyzed vegetable protein](#) , etc.);

Aromas ([Vanillin](#) , [Ethyl vanillin](#) , [Ethyl maltol](#) , etc.);

Phosphates ([Sodium acid pyrophosphate](#) , [Sodium tripolyphosphate](#) , etc.) ;

Inorganic Salts ([Sodium bicarbonate](#) , [Ammonium bicarbonate](#) , [Calcium sulfate dihydrate](#));

Natural Food Ingredients ([Cocoa powder](#), [Tomato Powder](#) .) ;

Contact Us

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