ezta agro

COCOA BEAN PRODUCTS
CATALOUGE

www.eztaagro.com

About
Ezta Agro

Ezta Agro is a specialized agro-industrial group company established in Türkiye in 2017, backed by more than **32 years of industry experience.**

Today, **Ezta Agro Cocoa Section** focuses exclusively on the **production of cocoa powder and cocoa-derived products,** manufactured from carefully selected **cocoa cake** using modern processing technologies. Our operations are dedicated solely to cocoa, allowing us to deliver consistent quality, traceability, and reliability to our international partners. We serve customers both domestically and globally, providing high-quality cocoa ingredients tailored for the **food, confectionery, bakery, beverage, and industrial food sectors.** Our production philosophy is built on precision, food safety, and compliance with international standards.

Our Mission: Our mission is to accurately understand the needs of our customers and deliver **high-quality cocoa products** that meet global market expectations. We aim to build **long-term partnerships** based on transparency, technical collaboration, and mutual growth, ensuring sustainable value creation through continuous exchange of knowledge and experience.

Our Vision: Our vision is to be a **reliable global supplier of cocoa powder and cocoa derivatives,** recognized for:

- Consistent product quality
- International standards compliance
- Responsible and sustainable sourcing
- Customer-oriented production flexibility

We support manufacturers and exporters by offering cocoa products that compete not only on price, but also on **quality & consistency, safety, and suitability for human consumption.**

Our production partners and suppliers operate under **ISO and Halal certifications,** and we work exclusively with industry-leading stakeholders who share our commitment to excellence and consistency at every stage of production.

We wish you a healthier and happier world.

Best regards,

Ezta Agro

COCOA PRODUCTS

About Cocoa

Cocoa grows in a tropical zone located approximately **20 degrees north and south of the Equator,** commonly known as the cocoa belt.

The **Forastero** variety is the most widely cultivated cocoa tree today. **Ivory Coast, Ghana, and Indonesia** are among the world's leading cocoa-producing regions. The botanical name Theobroma cacao means *"food of the gods"* and originates from Latin America, where cocoa was historically valued by ancient civilizations such as the Aztecs.

Cocoa trees thrive in **warm, humid climates** with well-drained, fertile soils and regular rainfall.

Cocoa is typically harvested **twice a year.** After harvesting, the cocoa pods are opened and the beans are removed. The beans then undergo **natural fermentation,** usually covered with banana leaves or placed in wooden boxes. During fermentation, which lasts **3-7 days,** internal temperatures may reach **45-50°C,** allowing bitterness to decrease and characteristic cocoa flavor precursors to develop.

Following fermentation, the beans are **sun-dried for approximately 5-7 days** until moisture content is reduced to around **7-8%,** resulting in significant weight loss and enhanced storage stability. Fermentation and drying are the most critical steps in determining cocoa bean quality.

After drying, the beans are processed using **modern industrial methods,** including cleaning, roasting, grinding, and refining. Cocoa powder is obtained by grinding cocoa mass after partial removal of cocoa butter.

Cocoa naturally contains **minerals such as magnesium, iron, potassium, and calcium,** and is a source of **dietary fiber.** It also contains **flavonoids,** which are known for their antioxidant properties. Cocoa products include naturally occurring unsaturated fatty acids.

Scientific studies suggest that cocoa flavonoids may contribute to **cardiovascular health** when consumed as part of a balanced diet.

Our company operates with an **annual processing capacity of 2,000 tons,** using a controlled blend of **Indonesian, Ivorian, and Ghanaian origin cocoa beans** to ensure consistent quality and flavor profiles.

Our suppliers are certified according to **ISO 22000 and Halal** food safety standards.

Cocoa butter, obtained during cocoa processing, is one of the most valuable vegetable fats worldwide. It is widely used not only in the production of premium chocolate, but also in **cosmetic and pharmaceutical industries** due to its stability and functional properties.

COCOA PRODUCTS

Cocoa Powder **Specifications**

Quality	The product is suitable for **human consumption** and complies with **food-grade quality requirements**. It is **non-GMO** and **free from added allergenic substances** as defined by EU and Codex Alimentarius regulations. The product is manufactured in a facility certified according to **ISO 22000 and ISO 9001** food safety and quality management systems.
Storage Conditions & Shelf Life	The product should be stored in a **clean, dry, cool, and well-ventilated environment**, protected from **direct sunlight**, moisture, and strong odors. When stored under recommended conditions and kept in its **original unopened packaging**, the **shelf life is 24 months from the production date**.
Packaging	The product is supplied in **25 kg multi-layer Kraft paper bags (3 layers)** with a **food-grade PE inner liner**, in compliance with **international food packaging standards**. Each package is properly labeled with **product name, batch number, net weight, production date, expiry date, and storage instructions**.

Physical and Chemical Characteristics › HIGH (PREMIUM) GRADE

Parameter	Global GF-A	Global GF-N
Product Type	Alkalized Cocoa Powder - Premium Quality	Natural Cocoa Powder - Premium Quality
Taste	Typical cocoa flavor, free from foreign odors and off-flavors	Typical cocoa flavor, free from foreign odors and off-flavors
Color	Dark brown	Light Brown
Fat Content	10-12 %	10-12 %
pH (20 °C, ±0.3)	7.5-8.0	5.1-6.0
Free Fatty Acids (as oleic acid)	≤ 1.75 %	≤ 1.75 %
Particle Size (sieve analysis)	≥ 98.5-99.99 % passing through 75 µm (200 mesh)	≥ 98.5-99.99 % passing through 75 µm (200 mesh)
Moisture	4.5-5.0 %	4.5-5.0 %
Microbiological Characteristics		
Total Plate Count	< 5,000 CFU/g	< 5,000 CFU/g
Salmonella (375 g)	Absent	Absent
E coli	Absent	Absent
Coliforms	Absent	Absent
Yeast	< 50 CFU/g	< 50 CFU/g
Mold	< 50 CFU/g	< 50 CFU/g
	Alkalized Cocoa Powder - Premium Quality	Natural Cocoa Powder - Premium Quality

natural, safe and health–friendly

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Packaging	The product is supplied in **25 kg multi-layer Kraft paper bags (3 layers)** with a **food-grade PE inner liner**, in compliance with **international food packaging standards**. Each package is properly labeled with **product name, batch number, net weight, production date, expiry date, and storage instructions**.

Physical and Chemical Characteristics › STANDARD (MEDIUM) GRADE

Parameter	EZT-ALK-S	EZT-NAT-S
Product Type	Alkalized Cocoa Powder - Standard Grade	Natural Cocoa Powder - Standard Grade
Taste	Typical cocoa flavor, free from foreign odors	Typical cocoa flavor, free from foreign odors
Color	Dark brown	Light Brown
Fat Content	10-12 %	10-12 %
pH (± 0.3)	7.25 - 7.50	5.1-6.0
Free Fatty Acids (as oleic acid)	Max. 1.75 %	Max. 1.75 %
Particle Size / Granulation	Min. 98.5-99.00 % passing specified sieve	Min. 98.0-99.00 % passing specified sieve
Moisture	Max. 5.0 %	Max. 5.0 %
Microbiological Characteristics		
Total Plate Count	< 5,000 CFU/g	< 5,000 CFU/g
Salmonella (375 g)	Absent	Absent
E coli	Absent	Absent
Coliforms	Absent	Absent
Yeast	< 50 CFU/g	< 50 CFU/g
Mold	< 50 CFU/g	< 50 CFU/g
	Alkalized Cocoa Powder - Standard Grade	Natural Cocoa Powder - Standard Grade

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COCOA PRODUCTS

Cocoa Butter

Cocoa butter is a key raw material for the chocolate industry, obtained from carefully selected cocoa beans using advanced processing technology. It is supplied in pressed and deodorized form.

Applications: Chocolate, confectionery, bakery, cosmetics
Features: Stable melting profile · Neutral flavor · Consistent quality

Cocoa Liquor

Our cocoa liquor portfolio includes a wide range of cocoa masses with distinct flavor profiles, obtained through controlled roasting and tailored blending processes.

Applications: Chocolate manufacturing, cocoa powder production, fillings
Features: Custom roast levels · Full cocoa flavor · Consistent viscosity

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