

# Walksea

## Product Catalogue

Cocoa Powder, Cocoa Butter, Cocoa Mass, Cocoa Beans & Cocoa Husk

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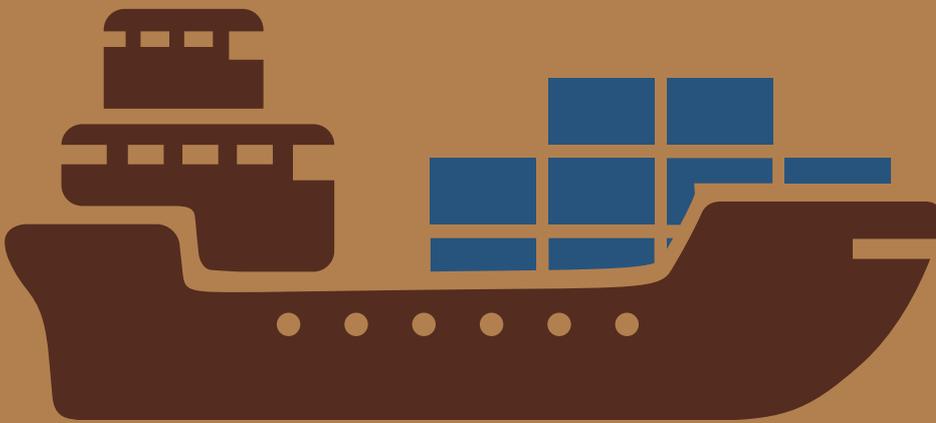
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# COCOA



## EXPORT READY

# COCOA POWDER

We offer you High quality cocoa powder produced from organic, fine, and fermented Indonesian cocoa beans. We accept customized cocoa powder as your needs and request, such like product color and chemical properties (pH value).

### Packaging Information:

Packed in 3 ply paper bags 25kg bag net with inner and outer in HD plastic bag. Bags will be labeled with product type, production code, net weight, and expired date. The load capacity for one FCL of 20' containers is 680 bags or equals to 17 Metric Tons. We also accept customized packaging according to your brand design!

### Storage Recommendation:

Keep the product in cool, dry storage (preferably below 20 °C and 60% relative humidity) and free from foreign odors. Avoid direct sunlight and not stacking more than 20 layers of bags height



**BEST SELLER**



**SA03**

**Alkalized Cocoa Powder**

Fat Content:- 10.2

pH:- 6.95

Moisture:- 3.2 Max

Finest:- 99.5%

**BEST SELLER**



**777**

**Alkalized Cocoa Powder**

Fat Content:- 10.91

pH:- 6.60

Moisture:- 3.42 Max

Finest:- 99.89%



## **ND4000**

### **Natural Cocoa Powder**

Fat Content:- 10 - 12

pH:- 4 - 5

Moisture:- 5.0 Max

Finest:- 99.5%



## **ND6000**

### **Premium Quality Alkalized**

Fat Content:- 10 - 12

pH:- 5.5 - 6.5

Moisture:- 5.0 Max

Finest:- 99.5%



## **ND6070**

### **Premium Quality Alkalized**

Fat Content:- 10 - 12

pH:- 6.8 - 7.2

Moisture:- 5.0 Max

Finest:- 99.5%



## **ND7080**

### **High Quality Alkalized**

Fat Content:- 10 - 12

pH:- 7.4 - 8.2

Moisture:- 5.0 Max

Finest:- 99.4%



## **ND5060**

### **Alkalized Cocoa Powder**

Fat Content:- 10 - 12

pH:- 5.6

Moisture:- 5.0 Max

Finest:- 99.5%



## **ND8000**

### **Natural Cocoa Powder**

Fat Content:- 10 - 12

pH:- 8.0

Moisture:- 5.0 Max

Finest:- 99.5%



## **NDCP35**

### **Black Alkalized**

Fat Content:- 10 - 12

pH:- 9.8 - 10.5

Moisture:- 5.0 Max

Finest:- 99.5%



## **NDCP30**

### **Black Alkalized**

Fat Content:- 10 - 12

pH:- 9 - 9.6

Moisture:- 5.0 Max

Finest:- 99.5%



## **NCT070**

### **High Quality Alkalized**

Fat Content:- 10.16

pH:- 7.0

Moisture:- 4.2 Max

Finest:- 99.5%



## **NCT06**

### **Natural Cocoa Powder**

Fat Content:- 10

pH:- 5.6

Moisture:- 5.0 Max

Finest:- 99.2%



## **NCT081**

### **Alkalized Cocoa Powder**

Fat Content:- 10 - 12

pH:- 8.0 - 9.0

Moisture:- 5.0 Max

Finest:- 99.5%



## **NCT1000**

### **Alkalized Cocoa Powder**

Fat Content:- 10 - 12

pH:- 9.5 - 10.5

Moisture:- 5.0 Max

Finest:- 99.5%



## **ZN561**

### **Natural Cocoa Powder**

Fat Content:- 10 - 12

pH:- 5.1 - 6.0

Moisture:- 5.0 Max

Finest:- 99.5%



## **ZN007**

### **Premium Quality Alkalized**

Fat Content:- 10.8

pH:- 7

Moisture:- 3.4 Max

Finest:- 99.79%



## **ZN761**

### **High Quality Alkalized**

Fat Content:- 11.21

pH:- 7.60

Moisture:- 3.10 Max

Finest:- 99.6%



# A+ Grade Cocoa Beans

Cocoa Beans | HS CODE 18010000 | Made up of Uganda, Indonesian, Congo, Indian Beans

Color	Brown
pH	6.3
Flavor	Nice cocoa taste
Fat Content	51%
Avg. Bean Count	75 - 80
Yield	84.6
Moisture	6.68
Shell Content (%)	10.26
Application	industrial Use
Packaging	50 KG Jute Bags



# Pure Prime Pressed Cocoa Butter

Cocoa Butter | HS CODE 18040000 | Made up of Uganda, Indonesian, Congo, Indian Beans

Free Fatty Acids (%m/m)	Black
Melting point (°C)	30-34
Saponification Value (KOH/g Fat)	188-198
Unsaponifiable Matter (%)	Max 0,35
Iodine Value	33 - 42
Blue Value	Max. 0,05
Peroxide value	Max. 4,0
Moisture (%)	Max. 0.3
Color	Pale Yellow Cocoa Butter
Flavor	Bland Cocoa Flavor

Refracto Index	Max. 1454 - 1458
Flavor	Normal
Total Plate Count (Colony/g)	Max. 5000
Yeast (/g)	Max. 50
Mould (/g)	Max. 50
E-coli	Absent
Salmonellae	Absent
Relative Humidity of Air	<60
Shelf Life	1 Year
Application	Chocolate, Cream, Fillings, Confectioner's Coating, Cosmetics



## **Export Ready Cocoa Butter**

Extracted from our finest fermented cocoa beans result in unique flavor and delightful aromas.

### **Packaging Information:**

Packed in 3 ply paper bags 25kg bag net with inner and outer in HD plastic bag. Bags will be labeled with product type, production code, net weight, and expired date. The load capacity for one FCL of 20' containers is 680 bags or equals to 17 Metric Tons. We also accept customized packaging according to your brand design!



## Cocoa Butter Substitute (CBS)

Color	Brown
pH	6.3
Flavor	No Taste
Fat Content	51%
Yield	84.6
Moisture	6.68
Application	industrial Use
Packaging	25 KG BOX



# Premium Quality Cocoa Mass/Liquor

Cocoa Mass | HS CODE 1803000 | Made up of Uganda, Indonesian, Congo, Indian Beans

Color	Brown
Flavor	Nice cocoa taste
Fat Content	51%
Yield	84.6
Moisture	6.68
Application	industrial Use
Packaging	25 KG BOX



## Standard Quality **Cocoa Husk**

Cocoa Husk | HS CODE 180200 | Made up of Uganda, Indonesian, Congo, Indian Beans



Cocoa husks are the outer shells of cocoa beans, removed after roasting and cracking. While not directly edible like cocoa nibs, they are rich in fiber and antioxidants, often used for making cocoa tea, as a natural mulch, or in animal feed.



## Standard Quality **Cocoa Nibs**

Cocoa Nibs | HS CODE 180100 | Made up of Uganda, Indonesian, Congo, Indian Beans



“Cocoa nibs are small pieces of crushed, roasted, and husked cocoa beans. They are the purest form of chocolate and are typically used in various culinary applications, including baking, cooking, and as an ingredient in chocolate production”



# Walksea



## CONTACT US



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