



HACCP, FSSC22000, HALAL AND KOSHER CERTIFIED

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CUSTOM-SPECIALIZED QUALITY COCOA PRODUCTS

 **Originating From Premium Cocoa,
Crafting Global Delicacies!**





Hebei Zhongheng Food Co., Ltd. covers a construction area of 20,500 square meters with the total investment of 350 million yuan. It was invested and built by Beijing Zhongheng Weiye Food Technology Co., Ltd. The company mainly relies on the national strategy of coordinated development of Beijing, Tianjin and Hebei, as well as high-quality raw material suppliers and mature selling channels and markets accumulated over the years. The first phase of the project processes about 15,000 tons of cocoa products annually.

Zhongheng has the first-class technology and management to ensure the exquisite quality. The raw materials are cocoa beans imported from West Africa, and pipeline closed production and processing are adopted. Its cocoa products are sold to well-known domestic customers and overseas markets such as Europe, America, Southeast Asia and the Middle East, and are highly praised by the Chinese and foreign customers. The company's products are of excellent quality under the company's strict quality management and assurance system. In accordance with the quality policy of "strengthening food safety, achieving continuous improvement; paying close attention to product quality, and pursuing customer satisfaction", the company maintains a good momentum of steady and healthy development and continuous own brand's development. The company's future will usher in a new situation.

With the advantages in the West African cocoa beans source base, Zhongheng are keeping the focus on the R&D and production technology upgrading for cocoa and chocolates products, rooting in the domestic and foreign high-end cocoa and chocolate consumer market, leading the direction of food technology, development and industrial extension and consumption for Chinese cocoa industry. Zhongheng are devoted to strengthen and refine China's cocoa processing industry, and make due contributions to the development of China's mid-to-high-end candy and chocolate business and the establishment of cocoa brands and become a influenced world-class supplier!

***Zhongheng committed to building a Chinese cocoa brand
and being a high-quality supplier in the chocolate and baking industries!***

河北中恒食品有限公司建筑面积2.05万平方米，总投资3.5亿元，由北京中恒伟业食品科技有限公司投资兴建。公司主要依托于京津冀协同发展国家战略以及多年积累的优质原料供应商和成熟的营销市场，一期工程年加工生产可可制品15000吨左右。

中恒以一流的技术和管理保证品质的精湛，原料采用西非进口可可豆，采用管道封闭式生产加工，其可可制品销往国内知名大客户以及欧美、东南亚及中东等国际市场，深受中外客户的赞誉。企业产品品质优良，本企业对产品品质具有严格的质量管理保证体系，按照“强化食品安全，实现持续改进；狠抓产品质量，追求顾客满意”的质量方针，公司保持稳步健康发展的良好势头。

站在新的起点，公司将继续积极融入国家“一带一路”、国内国外“双循环”等大战略发展新格局，充分利用公司在西非原料进口基地的优势，立足于可可、巧克力研发及生产工艺技术升级，植根于国内外高端可可、巧克力消费市场，引领中国可可食品技术、产业延伸及消费发展方向，做大做强做精中国可可加工工业，为中国的中高端糖果巧克力事业的发展和可可民族品牌的建立做出应有贡献。努力建成国内外有影响的以先进可可食品、巧克力制品加工及制造为核心的世界一流供应商。

***公司愿景：致力于打造中国可可民族品牌
成为巧克力、烘焙行业优质供应商！***





The company has an internationally advanced complete cocoa processing lines. The core processes of roasting, alkalization, and pressing adopts advanced European cocoa processing equipment and internationally advanced open flame roasting technology, making the color, aroma, and flavor of cocoa more bright, rich, and delicious. The company established a series of standardized product lines and core stable process technologies.

公司拥有国际先进的成套可可加工流水线生产，核心工序焙炒、碱化、压榨采用欧洲先进可可加工设备，工艺上采用国际先进的明火焙炒工艺，使可可的色香味更加亮丽，浓郁可口，目前形成了系列化，标准化产品系列和核心稳定工艺技术。



Technical Equipments and Core Technology 工艺装备与核心技术



NATURAL COCOA LIQUOR

天然可可液块

PRODUCT SPECIFICATION 产品规格	
PH Value PH值	5.0-5.8
Color 色泽	Reddish brown or dark brown 呈棕红色或者深棕红色
Odor and taste 气味	Typical Cocoa smell and taste, without burning smell, musty odor, or other odors 具有轻微的可可香气, 无烟焦味、霉味或其他异味
Fat content 可可脂含量	≥52%
Moisture 水分	≤2.0%
Fineness 细度	≥98.0%
Total Plate Count 菌落总数	≤5000 cfu/g max
Coliform 大肠菌群	≤30 MPN/100g
Yeast Count 酵母菌	≤50 cfu/g max
Mould Count 霉菌	≤50 cfu/g max
Salmonella 沙门氏菌	Negative 不得检出
Shigella 志贺氏菌	Negative 不得检出
Staphylococcus aureus 金黄色葡萄球菌	Negative 不得检出

Packing: Packed in PE inner bags sealed and the outer corrugated cartons
包装: PE内包装封口, 外箱为瓦楞纸箱

12.5kg/carton
包装规格: 12.5kg/箱

Storage :Stored in the cool and dry place with the temperature ≤25℃ and humidity ≤60%
储存条件: 置于阴凉、干燥、温度≤25℃、相对湿度≤60%环境储存

Shelf Life: 24 months.
保质期: 24个月



ALKALIZED COCOA LIQUOR

碱化可可液块

PRODUCT SPECIFICATION 产品规格	
PH Value PH值	6.0-7.0
Color 色泽	Reddish brown or dark brown 呈棕红色或者深棕红色
Odor and taste 气味	Typical Cocoa smell and taste, without burning smell, musty odor, or other odors 具有轻微的可可香气, 无烟焦味、霉味或其他异味
Fat content 可可脂含量	≥52%
Moisture 水分	≤2.0%
Fineness 细度	≥98.0%
Total Plate Count 菌落总数	≤5000 cfu/g max
Coliform 大肠菌群	≤30 MPN/100g
Yeast Count 酵母菌	≤50 cfu/g max
Mould Count 霉菌	≤50 cfu/g max
Salmonella 沙门氏菌	Negative 不得检出
Shigella 志贺氏菌	Negative 不得检出
Staphylococcus aureus 金黄色葡萄球菌	Negative 不得检出

Packing: Packed in PE inner bags sealed and the outer corrugated cartons
包装: PE内包装封口, 外箱为瓦楞纸箱

12.5kg/carton
包装规格: 12.5kg/箱

Storage :Stored in the cool and dry place with the temperature ≤25℃ and humidity ≤60%
储存条件: 置于阴凉、干燥、温度≤25℃、相对湿度≤60%环境储存

Shelf Life: 24 months.
保质期: 24个月





NATURAL COCOA BUTTER

天然可可白脱

PRODUCT SPECIFICATION 产品规格	
Color 色泽	Bright lemon yellow to light golden yellow after melting 熔化后的色泽呈明亮的柠檬黄至淡金黄色
Odor and taste 气味	Typical Cocoa smell and taste, without burning smell, musty odor, or other odors 具有正常可可香气, 无烟焦味、霉味或其他异味
Transparency 透明度	Clear and clean 澄清透明至微浊
Color Value($K_2Cr_2O_4/H_2SO_4$) 色价($K_2Cr_2O_4/H_2SO_4$)	0.15g/100 ml max
Refractive Index 折光指数	1.4560~1.4590
Saponification Value 皂化值	188~198mgKOH/g
Unsaponification Matter 非皂化物	0.35% max
Iodine Value(Wijs) 碘价(Wijs)	33~42 g/100g
Free Fatty Acid(as Oleic Acid) 游离脂肪酸(以油酸计)	1.75% max
Moisture and volatile matters 水分及挥发物	0.2% max
Slip Melting Point 滑动熔点	30~34 °C

Packing: Packed in PE inner bags sealed and the outer corrugated cartons
包装: PE内包装封口, 外箱为瓦楞纸箱

25kg/carton
包装规格: 25kg/箱

Storage : Stored in the cool and dry place with the temperature $\leq 25^{\circ}C$
and humidity $\leq 60\%$

储存条件: 置于阴凉、干燥、温度 $\leq 25^{\circ}C$ 、相对湿度 $\leq 60\%$ 环境储存

Shelf Life: 24 months.
保质期: 24个月



DEODORIZED COCOA BUTTER

脱溴可可白脱

PRODUCT SPECIFICATION 产品规格		
Products 产品类别	UNBLEACHED 未脱色	BLEACHED 脱色
Color 色泽	Bright light golden yellow after melting 熔化后的色泽呈明亮的淡金黄色	Bright or colorless after melting 熔化后的色泽呈明亮无色
Odor and taste 气味	Slight Cocoa and vanilla smell and taste, without burning smell, musty odor, or other odors 具有轻微的可可香气和香草味, 无烟焦味、霉味或其他异味	Slight vanilla smell and taste, without burning smell, musty odor, or other odors 具有轻微的香草味, 无烟焦味、霉味或其他异味
Transparency 透明度	Clear and clean 澄清透明至微浊	
Color Value($K_2Cr_2O_4/H_2SO_4$) 色价($K_2Cr_2O_4/H_2SO_4$)	0.15g/100 ml max	
Refractive Index 折光指数	1.4560~1.4590	
Saponification Value 皂化值	188~198mgKOH/g	
Unsaponification Matter 非皂化物	0.35% max	
Iodine Value(Wijs) 碘价(Wijs)	33~42 g/100g	
Free Fatty Acid(as Oleic Acid) 游离脂肪酸(以油酸计)	1.75% max	
Moisture and volatile matters 水分及挥发物	0.2% max	
Slip Melting Point 滑动熔点	30~34 °C	

Packing: Packed in PE inner bags sealed and the outer corrugated cartons
包装: PE内包装封口, 外箱为瓦楞纸箱

25kg/carton
包装规格: 25kg/箱

Storage : Stored in the cool and dry place with the temperature $\leq 25^{\circ}C$
and humidity $\leq 60\%$

储存条件: 置于阴凉、干燥、温度 $\leq 25^{\circ}C$ 、相对湿度 $\leq 60\%$ 环境储存

Shelf Life: 24 months.
保质期: 24个月



COCOA POWDER 可可粉

PRODUCT SPECIFICATION 产品规格

Products 产品类别	Natural 天然	Light Alkalized 轻碱	Middle Alkalized 中碱		Heavy Alkalized 重碱		
Code No. 型号	HN500	HA650	HA700	HR700	HA800	HR800	HD800
Color of Powder 粉色	Yellowish Brown 棕黄色	Light reddish brown 淡棕红色	Brown 棕色	Reddish Brown 棕红色	Dark brown 深棕色	Dark reddish Brown 深棕红色	Dark brown 深棕色
Color of Solution 汤色	Light reddish brown 淡棕红色	Reddish Brown 棕红色	Reddish Brown 棕红色	Reddish Brown 棕红色	Dark reddish Brown 深棕红色	Dark reddish Brown 深棕红色	Dark reddish Brown to blackish brown 呈棕红色 至棕黑色
PH Value PH值	5.0-5.8	6.2-6.8	6.8-7.2		7.2-8.0		
Ashes 灰份	8.0% max	12.0% max					
Fat content 可可脂含量	10.0-14.0%						
Moisture 水分	5.0% max						
Fineness 细度	99.0% min						
Total Arsenic (as As) 总砷	≤0.5 mg/kg max						
Lead(as Pb) 铅	≤0.5 mg/kg max						
Total Plate Count 菌落总数	≤5000 cfu/g max						
Coliform 大肠菌群	≤30 MPN/100g						
Yeast Count 酵母菌	≤50 cfu/g max						
Mould Count 霉菌	≤50 cfu/g max						
Salmonella 沙门氏菌	Negative 不得检出						
Shigella 志贺氏菌	Negative 不得检出						
Staphylococcus aureus 金黄色葡萄球菌	Negative 不得检出						

Packing: Food grade valve- bags (3-ply Kraft Paper Bags with PE Liner)
包装: 食品级阀口袋包装 (三纸一膜)

25kg/bag
包装规格: 25千克/包

Storage Conditions: Keep cool and dry
储存条件: 常温、干燥、通风

Shelf Life: 24 months.
保质期: 24个月



HIGH FAT COCOA POWDER 高脂可可粉

PRODUCT SPECIFICATION 产品规格

Products 产品类别	Natural 天然	Alkalized 碱化
Code No. 型号	HN500-H	HR800-H
Color of Powder 粉色	Brown 呈棕色	Dark reddish brown 呈深棕红色
Color of Solution 汤色	Reddish brown 呈棕红色	Dark reddish brown 呈深棕红色
PH Value PH值	5.0-5.8	7.2-8.0
Ashes 灰份	8% max	12% max
Odor and taste 气味	Natural cocoa fragrance, without burning smell, musty odor, or other odors 具有可可香气, 无烟焦味、霉味或其他异味	
Fat content 可可脂含量	20-24%	
Moisture 水分	5.0% max	
Fineness 细度	99.0% min	
Total Arsenic (as As) 总砷	≤0.5 mg/kg max	
Lead(as Pb) 铅	≤0.5 mg/kg max	
Total Plate Count 菌落总数	≤5000 cfu/g max	
Coliform 大肠菌群	≤30 MPN/100g	
Yeast Count 酵母菌	≤50 cfu/g max	
Mould Count 霉菌	≤50 cfu/g max	
Salmonella 沙门氏菌	Negative 不得检出	
Shigella 志贺氏菌	Negative 不得检出	
Staphylococcus aureus 金黄色葡萄球菌	Negative 不得检出	

Packing: Food grade valve- bags (3-ply Kraft Paper Bags with PE Liner)
包装: 食品级阀口袋包装 (三纸一膜)

25kg/bag
包装规格: 25千克/包

Storage Conditions: Keep cool and dry
储存条件: 常温、干燥、通风

Shelf Life: 24 months.
保质期: 24个月

