



# Delice

COCOA POWDER

# Your World-leading Cocoa Supplier That Spans Continents

We are a cocoa supplier that provide great natural cocoa ingredients to customers all over the world, working with partners across the supply chain to create indulgent treats for consumers and a positive future for cocoa.

## Cocoa Powder

Our cocoa powders vary in taste from fruity natural to bitter, and in color from vibrant red to dark brown and black. This allows you to create highly differentiated end products that meet the needs of both individual customers and vast market segments.

## Cocoa - We've Got You Covered

To create products that delight the senses, you need to start with great raw materials. Choose from our wide range of high-quality cocoa beans and ingredients.



# Ingredients Offering

We are proud to produce one of the widest and most diverse ranges of cocoa powder. The exciting variety of cocoa powders we craft comprises the complete range of fat contents, taste and color intensities and natural and alkalisised (Dutched) pH options.

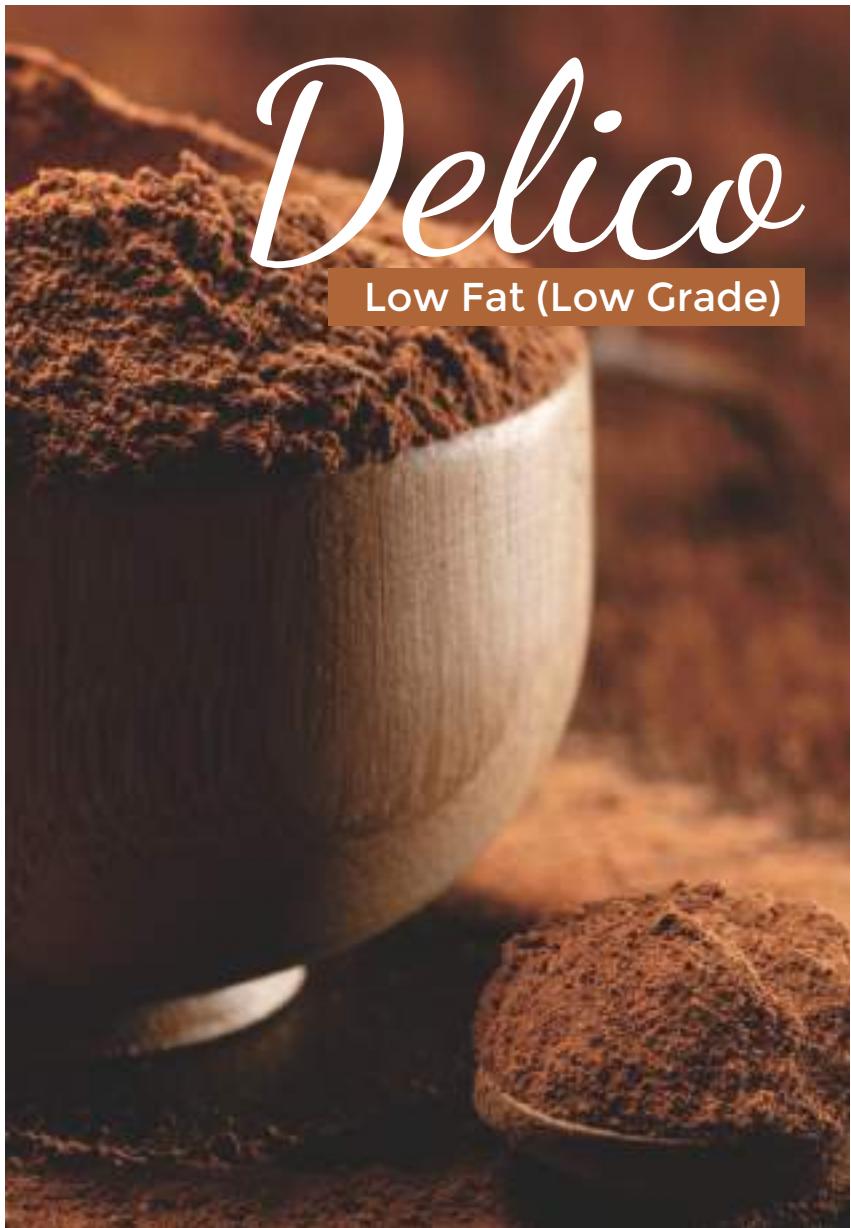


[www.ak.goldenesia.com](http://www.ak.goldenesia.com)

## Our Promise

We always seek to find new ways to meet our customers' needs, while never compromising on high-quality and consistency. Today, we are proud to be the partner of choice for chocolate confectionery manufacturers and kitchen professionals around the world.

Bringing precision and passion to every part of the cocoa process, we select only the finest cocoa beans, harness proprietary processing techniques and utilize our long-held knowledge to offer a complete set of cocoa ingredients to our customers.



## **Natural LDN Alkalized LDA Alkalized LDAD Alkalized LDD Alkalized LDB**

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Loading Capacity 40' ft Cont : 28 Mt = 1120 Bags (25 Kg)

Loading Capacity 20' ft Cont : 17 Mt = 680 Bags (25 Kg)

**NATURAL LDN      ALKALIZED LDA      ALKALIZED LDAD      ALKALIZED LDD      ALKALIZED LDB**



DELICO

Natural SDN    Alkalized SDA    Alkalized SDAD    Alkalized SDB

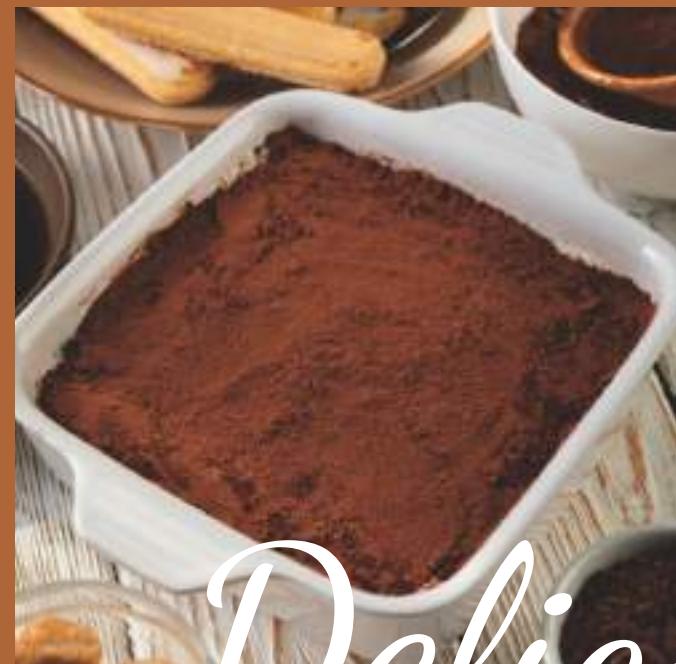


**Natural SDN  
Alkalized SDA  
Alkalized SDAD  
Alkalized SDB**

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*Delico*  
10-12% Fat Standart Grade



*Delico*

10-12% Fat Medium Grade



# **Natural M110N**

# **Alkalized M110A**

# **Alkalized M110AD**

# **Alkalized M110AAD**

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Loading Capacity 40' ft Cont : 28 Mt = 1120 Bags (25 Kg)

Loading Capacity 20' ft Cont : 17 Mt = 680 Bags (25 Kg)

# Natural P100N

# Alkalized P100A

# Alkalized P100AD

# Alkalized P100AAD

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# Delico

10-12% Fat High Quality Grade



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**Natural HQ100N  
Alkalized HQ100A  
Alkalized HQ100AD  
Alkalized HQ100AAD**

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# *Delico G*

Fat 10-12%



## **Delico NG 1**

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Loading Capacity 40' ft Cont : 28 Mt = 1120 Bags (25 Kg)  
Loading Capacity 20' ft Cont : 17 Mt = 680 Bags (25 Kg)



## **Delico AG 1**

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Loading Capacity 40' ft Cont : 28 Mt = 1120 Bags (25 Kg)  
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# Cocoa Butter

Cocoa butter is a pure, stable fat that is probably best known for its presence in body and face lotions. However, it is also used in cooking, in both sweet and savory recipes. Cocoa butter, also called cacao butter, has the flavor and aroma of cocoa and is considered a vegetable fat. Despite the use of the word "butter" in its name, it is vegan and contains no dairy products. Cocoa butter is pale yellow and is sold in solid form; it needs to be melted before cooking. It is used to make white chocolate and other chocolate bars, giving the confection its smooth and silky mouthfeel. Because of its texture and long shelf life, cocoa butter is also used as an ingredient in skin-care products.

Cocoa butter has a mildly sweet flavor and aroma that is reminiscent of chocolate; the scent is stronger than the taste. It is never eaten on its own but only used as an ingredient in recipes. The texture of cocoa butter is like coconut oil and coconut butter combined.



## Cocoa Mass

Cocoa mass is a pure, unsweetened form of chocolate, allowing you to add intensity to the flavour and colour of your chocolate creations. It's also perfect for adding to ganaches, pralinés and ice cream, giving a strong cocoa taste and deep chocolate colour to your sweet treats.

Cocoa Mass is a single ingredient chocolate ground from the beans of the cacao fruit – nothing is added. Cocoa mass is the first step ingredient that can be processed further to make all types of chocolates, cocoa cake, couvertures and cocoa butter.



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