



Products Portfolio





Cocoa Powder

Туре	Product Category	Color	Flavor	Fat Content	рН	Application	Packaging
BT N	Natural Cocoa Powder	Yellowish brown cocoa powder	Distinctive cocoa flavor with acidity notes	10 - 12 %	5.0 Minimum	Chocolate Chocolate Creams and fillings Creaks Creams Cakes	
BT 155	Light Alkalized Cocoa Powder	Light brown cocoa powder	Distinctive cocoa flavor with pleasant roasted notes	10 - 12 %	5.8 - 6.6	Chocolate Ice Cream Creams and fillings	
BT A		Intense Brown Cocoa Powder	Balance cocoa and chocolate flavor with pleasant roasted notes	10 - 12 %	6.8 - 7.2	Chocolate Chocolate Creams and fillings Cookies, Cakes Cookies, Cakes Spreads Cookies, Cakes Spreads Cookies, Cakes Spreads Cookies, Cakes Spreads Cookies, Cakes Spreads Cookies, Cookies, Cakes Spreads Cookies, Cookies Cookies, Cookies Cooki	25 kg bag 25 kg bag 400-500 kg Jumbo bag
BT 500A	Light Alkalized Cocoa Powder	Brown Cocoa Powder with Reddish Hue	Balance cocoa and chocolate flavor with intense body character		6.9 - 7.5		
BT 230		Medium Brown Cocoa Powder with Reddish Hue	Full bodied and distinctive chocolate flavor		6.8 - 7.2		
BT 250		Brown Cocoa Powder with Reddish Hue	Strong chocolate flavor with balanced body		6.9 - 7.5		
BT 270		Medium Dark Brown Cocoa Powder with Reddish Hue	Aromatic flavor profile with intense chocolate character		6.9 - 7.5		
BT 360	Medium Alkalized Cocoa Powder	Medium Red Cocoa Powder	Aromatic flavor profile with significant cocoa flavor	-	7.4 - 7.8		
BT 390	High Alkalized Cocoa Powder	Medium Dark Red Cocoa Powder	Strong cocoa character with aromatic flavor profile	- 10 - 12 %	7.6 - 8.0		
BT 1000HA		Dark Brown Cocoa Powder with Reddish Hue	Significant cocoa character with alkalinity notes		7.7 - 8.3		
BT 300	Medium Alkalized Cocoa Powder	Dark Brown Cocoa Powder	Aromatic flavor profile with intense cocoa flavor	10 - 12 %	7.2 - 7.6	Chocolate Confectioner's coating	
BT HA	High Alkalized Cocoa Powder	Dark Brown Cocoa Powder	Aromatic flavor profile with intense cocoa flavor		7.7 - 8.3	Creams Creams and fillings Cakes	
BT 910	Black Cocoa Powder	Black Cocoa Powder	Mild flavor with strong alkalinity	10 - 12 %	8.0 - 9.0	Confectioner's Bakery premixes	25kg
							25 kg bag



Cocoa Liquor

Туре	Product Category	Color	Flavor	Fat Content	рН	Application	Packaging
BT 600	– Natural Cocoa Liquor		Intense cocoa flavor with pleasant acidity and roasted notes	50% Minimum	5.0 Minimum	Chocolate	15kg 25kg
BT 630		Dark brown cocoa liquor	Significant cocoa flavor, balanced body with pleasant acidity and roasted notes	52% Minimum	5.0 Minimum	Creams and fillings Spreads	
BT 500A	Light Alkalized Cocoa Liquor		Strong cocoa flavor with pleasant roasted notes	50% Minimum	6.9 - 7.5	Confectioner's coating	

Cocoa Butter

Туре	Product Category	Color	Flavor	Specifications		Application	Packaging
Natural	Natural Cocoa Butter	Pale Yellow Cocoa Butter	Strong Cocoa Flavor	Moisture Content (%) Free Fatty Acid (As Oleic Acid) (%) Iodine Value (Wijs) Peroxide Value	: 0.20 Max. : 1.75 Max. : 33 - 42 : 4.0 Max.	Chocolate Spread Creams and fillings Confection coating	s er's
Deodorized	Deodorized Cocoa Butter	Pale Yellow Cocoa Butter	Bland Cocoa Flavor	Saponification Value Unsaponification Matter (%)	: 188 -198 : 0.35 Max.	Chocolate Spread	s 1000kg
Bleached Deodorized	Bleached Deodorized Cocoa Butter	Yellowish White Cocoa Butter	Bland Cocoa Flavor	Melting Point (^o C) Refractive Index (nD 40 ^o C)	: 31 - 35 : 1.456 -1459	Creams Confection and fillings coating Cosmetics	

PT. Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas, Tangerang 15138 Banten, Indonesia T: +62 21 5585 870 F: +62 21 5585 872 www.olamgroup.com



PT Bumitangerang Mesindotama

Jl. Dipati Unus No. 30 Cibodas Tangerang 15138 - Banten, Indonesia *T* +62 21 5585 870 *F* +62 21 5585 872

www.olamgroup.com

