

C O C O A  
C A T A L O G U E



PRODUCTS FEATURED  
IN THIS CATALOGUE ONLY  
REPRESENT OUR STANDARD  
PRODUCT PORTFOLIO.  
NEW PRODUCTS  
CAN BE CUSTOMIZED  
ACCORDING TO OUR  
CLIENTS' REQUIREMENTS.

**Altınmarka**, state-of-the-art production facilities, integrated quality guaranteed systems and sophisticated R&D capabilities have made Altınmarka a preferred solutions provider to the world's leading cocoa and chocolate brands in the food, pastry, ice cream, dairy, cake & biscuits and chocolate confectionary industries.

The company's production plants are located on the outskirts of Istanbul, Turkey, and include a cocoa processing facility (est. 1994) with an annual capacity of 100,000 tonnes/year and an industrial chocolate production facility (est. 2005) with an annual capacity of 140,000 tonnes/year. Altınmarka is the world's second largest industrial chocolate producer and 6th largest cocoa products producer.

Altınmarka's broad ranging quality guarantee system, which includes all relevant BRC, ISO 9001, ISO 22000 quality and food safety management systems, ISO 14001 environmental management system, OHSAS 18001 occupational health and safety management systems certifications, begins with the import of 'first crop', premium quality cocoa beans and continues throughout the entire chain of production, packaging, storage and logistics processes. This seamlessly integrated quality control system as well as strict global food safety and hygiene standards ensure top quality throughout all products.

Altınmarka offers its clients not only high-tech, high-capacity production capabilities, but also the wide-ranging experience and expertise of its team to support clients with fast, flexible and reliable production solutions. These include R&D services, recipe optimization, pilot production and customized product development - services that have made Altınmarka a trusted supplier and outsourcing partner to the world's leading global brands, and led to exports to over 50 countries worldwide.

Whatever your specific needs and requirements for cocoa or industrial chocolate products, our sales team will be happy to meet you for discussions and provide you with more detailed information about the full range of our products and services.



## COCOA POWDER

PRODUCT SPECIFICATIONS	NATURAL	ALKALIZED											
COCOA POWDER TYPE	N	S	S2	S8	S8S	S9	S12	S14	SR4	SR7	SR8	SR5	
COLOUR	LIGHT BROWN	MEDIUM BROWN		DARK BROWN		BLACK BROWN	BLACK	BLACK	LIGHT REDDISH		MEDIUM REDDISH	DARK REDDISH	
FAT CONTENT %	FROM 10-12 TO 20-22						5-8	10-12	FROM 10-12 TO 20-22				
pH %	5.6 ± 0.4	7.5 ± 0.2	7.0 ± 0.2	8.0 ± 0.2		8.8 ± 0.4	10.0 ± 0.4	10.0 ± 0.4	7.4 ± 0.2	7.4 ± 0.2	8.5 ± 0.5	8.8 ± 0.4	
ASH CONTENT %	MAX. 10	MAX. 14											
SHELL (ON NON ALKALIZED NIB BASIS) %							MAX. 1.75						
FINENESS (75µ = 200 MESH) %	99.6 ± 0.2						MIN. 90	MIN. 90	99.6 ± 0.2				
MOISTURE %	MAX. 4.5												
STANDARD PLATE COUNT (cfu/g)	MAX. 5000												
MOULD / YEAST (cfu/g)	MAX. 100												
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE												
<i>E.coli</i> (cfu/g)	NEGATIVE												
<i>Salmonella</i> (cfu/250g)	NEGATIVE												
ACTIVE LIPASE	NEGATIVE												
AFLATOXIN B1 (ppb)	< 2												
AFLATOXIN B1+B2+G1+G2 (ppb)	< 4												
SHELF LIFE	2 YEARS												
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS												

APPLICATIONS	N	S	S2	S8	S8S	S9	S12	S14	SR4	SR7	SR8	SR5
CONFECTIONARY	*											
INSTANT DRINKS	*	*	*						*	*	*	*
BAKERY	*	*	*	*	*	*	*	*	*	*	*	*
DAIRY PRODUCTS		*	*	*	*	*			*	*	*	*
ICE CREAM				*	*	*	*	*				



## COCOA MASS

PRODUCT SPECIFICATIONS	NATURAL	ALKALIZED	NATURAL
COCOA MASS TYPE	CLT-S1	CLT-S	CLNT
FAT CONTENT %	52 - 56		
MOISTURE %	MAX. 1.5		
pH %	5.6±0.4	6.0±0.2	5.6±0.4
SHELL (ON NON ALKALIZED NIB BASIS) %	MAX. 1.75		
TOTAL ASH (ON FAT FREE AND DRY BASIS) %	MAX. 10.0		
FINENESS (75µ=200MESH) %	99.6±0.2		
STANDARD PLATE COUNT (cfu/g)	MAX. 5000		
MOULD / YEAST (cfu/g)	MAX. 100		
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE		
<i>E.coli</i> (cfu/g)	NEGATIVE		
<i>Salmonella</i> (cfu/250g)	NEGATIVE		
ACTIVE LIPASE	NEGATIVE		
AFLATOXIN B1 (ppb)	< 2		
AFLATOXIN B1+B2+G1+G2 (ppb)	< 4		
SHELF LIFE	2 YEARS		
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS		

APPLICATIONS	CLT-S1	CLT-S	CLNT
CHOCOLATE CONFECTIONARY	*	*	*



## COCOA BUTTER

PRODUCT SPECIFICATIONS	NATURAL	DEODORIZED
COCOA BUTTER TYPE	CBN	CBD
MOISTURE %	MAX. 0.1	
FFA %	MAX. 1.75	
REFRACTIVE INDEX (40 °C) %	1.456 - 1.459	
UNSATURATED FATTY ACID MATTER %	MAX. 0.35	
PEROXIDE VALUE (meq O <sub>2</sub> /kg)	0.5-3.0	
IODINE VALUE (WIJS METHOD) %	32-42	
SAPONIFICATION VALUE	191-198	
MELTING POINT INITIATION °C	32-35	
MELTING POINT COMMENCEMENT °C	33-35	
STANDARD PLATE COUNT (cfu/g)	MAX. 5000	
MOULD / YEAST (cfu/g)	MAX. 100	
<i>Enterobacteriaceae</i> (cfu/g)	NEGATIVE	
<i>E.coli</i> (cfu/g)	NEGATIVE	
<i>Salmonella</i> (cfu/250g)	NEGATIVE	
ACTIVE LIPASE	NEGATIVE	
AFLATOXIN B1 (ppb)	< 2	
AFLATOXIN B1+B2+G1+G2 (ppb)	< 4	
SHELF LIFE	2 YEARS	
ORIGIN	GHANA AND IVORY COAST MAIN CROP BEANS	

APPLICATIONS	CBN	CBD
CHOCOLATE CONFECTIONARY	*	*
COSMETICS		*



## NOTES







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