

CACAO

PRODUCT
CATALOG 2019



z-company

Natural. Plant-based. Wholesome.



CACAO

Cacao beans, raw

Cacao nibs, raw

Cacao nibs w. yacon sirup, raw

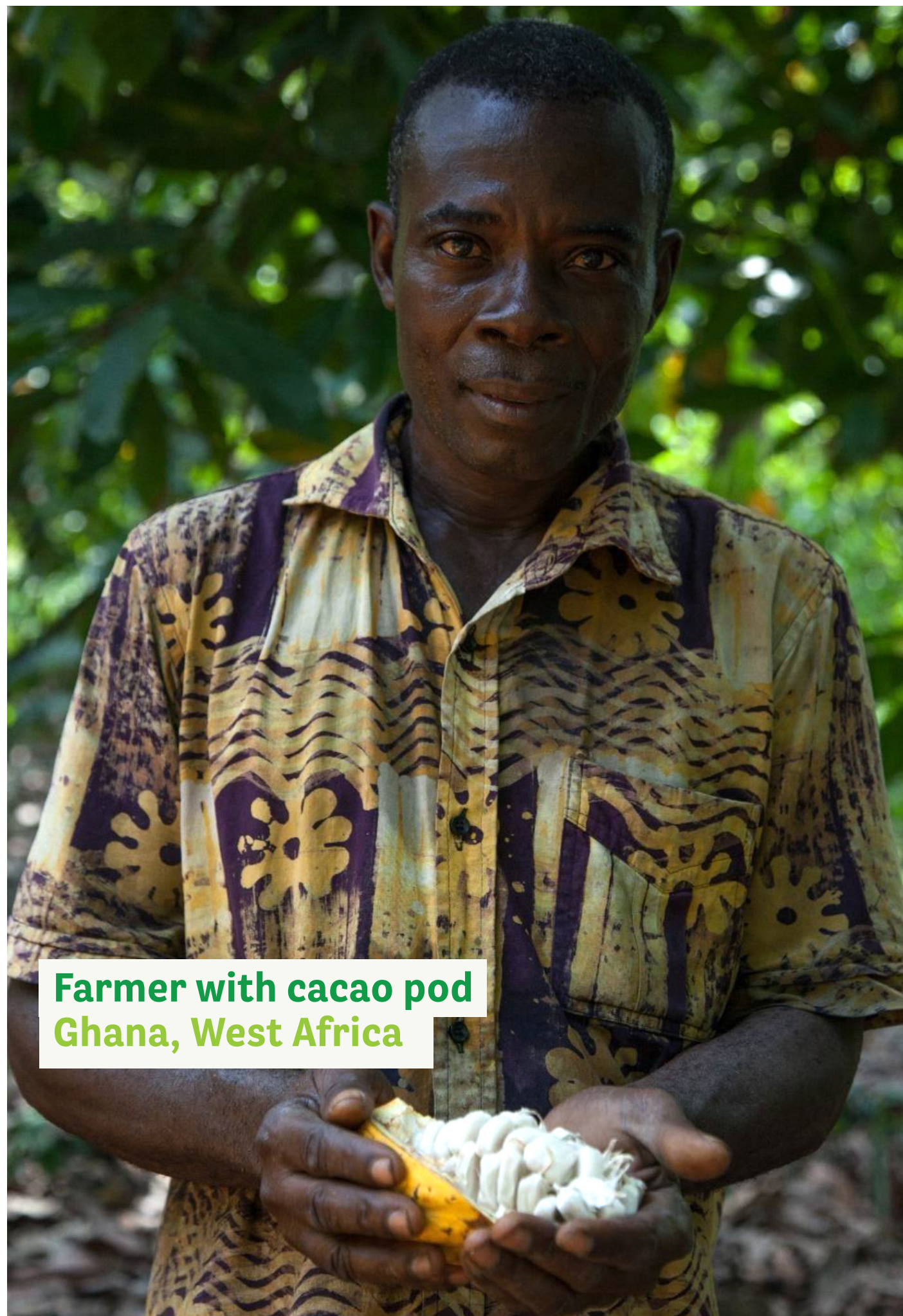
Cacao powder, raw

Cacao powder natural

Cacao butter, raw wafers & blocks

Cacao paste/liquor wafers & blocks





Farmer with cacao pod
Ghana, West Africa



THE CACAO BEAN IS KNOWN FOR IT'S OVERALL NUTRITIONAL VALUES AND HEALTH BENEFITS.

Cacao beans are the seeds of the fruit, or 'pod', of the cacao tree.

The cacao tree grows mainly in the warmest regions on earth, within 20 degrees north and south of the equator and does best as a shade tree due to its sensitivity to sunlight.



The cacao tree bears fruits all year round. They produce pods between 15 to 25 cm long and 7-10 cm in diameter. The pod varies in color from yellow, orange, green and red. Each pod can contain around 20 to 50 cacao beans and contains about 65% water. After harvesting the pods are opened and the cacao pulp and the beans are taken out to ferment for several days in the tropical temperature (below 118°F, 47°C). The fermentation process is the key process, since it eliminates some of the bitterness and develops its unique character and aroma. The seeds are then spread out and sun-dried below 47°C before than processing.



**Fresh cacao beans
before fermentation**

ORGANIC & NATURAL LOW CADMIUM CACAO

Cacao beans contain heavy metals, which are naturally occurring but toxic due to earth chemicals present in the soil of some plantations where the cacao trees grow. Cacao beans from Latin America are particularly affected by higher heavy metals because the plants grow on old volcanic soil. One of these heavy metals is cadmium, which is not well-absorbed by the body. It accumulates over time in the human body and can have detrimental effects on liver, kidneys, lungs and bones.

Z-Company offers a solution to this problem. The cocoa powder from Z-Company is low in cadmium with an average of 0.2-0.3 cadmium mg/kg whereas the EU allows a maximum level of 0.60 mg/kg in finished cocoa powder products.



SOURCING

Z-Company works according to the guidelines of IFOAM. IFOAM is the international umbrella organization for the global organic food industry, uniting a diverse range of stakeholders sharing and contributing to the organic vision. The notion of organic agriculture is a production system that sustains the health of soils, ecosystems and people.

IFOAM relies on ecological processes, biodiversity and cycles adapted to local conditions. Organic agriculture combines tradition, innovation and science to benefit the shared environment and promote fair relationships and a good quality of life for all involved.



Cacao possesses many nutrients that are good for the health

Suggested use



BLEND



STIR



BAKE



DRINKS



HOT DRINKS



COSMETICS



SNACKS

Our Natural Organic Cacao is a low-calorie and low-fat food, rich in fiber and serves as a great source of magnesium and iron too. Further this product also contains vitamins, minerals and is rich in antioxidants. Our product comes in the purest form and it is neither over-processed nor does it contain any added sugar.

CACAO



Organic cacao powder, natural 10-12%



CACAO



CACAO POWDER

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. The introduction and planting of the cacao bean in West Africa goes back to 1868 where the original trees to the gold coast industry were planted.

Low Cadmium Cacao

The cacao bean is known for its overall nutritional values and health benefits. The cocoa powder from Z-Company is made of beans originating from West Africa, primarily Ghana and Ivory Coast. In order to make our cacao powder, the finest cacao beans are selected and **carefully processed** to keep the nutrients and flavour. The cacao powder has a **low cadmium*** content and **sweet characteristic taste and odor**. *The cadmium content is in compliance with the EU legislation (maximum levels cadmium in cacao products).

Allergen information: No risk of cross contamination of the following substances with the cocoa products in the production facility: Gluten and cereals containing gluten, crustaceans, eggs, fish, soy, peanuts, milk, nuts, celery, mustard, sesame seeds, sulphurdioxides, molluscs, lupin and products thereof.

Storage information: Store cacao powder cool (15-20 degrees celcius) in a cool, dry (ERH max 65%, dark place and free from foreign odours.

Product type: Superfoods / Functional Foods

MOQ packaging: 25 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: West Africa: Ghana & Ivory Coast - EU production

Ingredients: Certified Organic Natural Cacao Powder

Botanical name: Theobroma Cacao

Form: Powder

Color: Dark brown

Fat: 10-12%

Harvesting season: All year

Key features and benefits

- Certified organic, gluten-free, kosher, vegan, non-gmo, natural
- Low cadmium
- A source of magnesium and potassium
- A high source of fiber

Nutrition Facts pr. 100 g

Energy	330 kcal / 1379 KJ
Fat	11 g
- Saturated	6,9 g
- Mono saturated	3,7 g
- Poly unsaturated	0,3 g
Carbonhydrates	14,5g
- Sugar	0,3 g
Fibre	31 g
Protein	28,1 g
Salt	0,1 g
Minerals	
Calcium	128 mg
Potassium	1524 mg
Iron	13,9 mg
Magnesium	499 mg
Phosphorus	734 mg
Zinc	6,8 mg
Copper	3,8 mg
Manganese	3,8 mg
Selenium	14,3 ug

Suggested use



BLEND



STIR



BAKE



SNACKS



DRINKS



HOT DRINKS

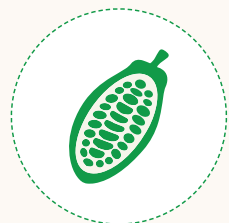
Cacao powder can be used in various culinary products including: drinks, smoothies, snacks, nutritional shakes, sport nutrition products, baked goods, bars, chocolates or instant products.



CACAO



Organic cacao powder, natural 20-22%



CACAO



CACAO POWDER

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. The introduction and planting of the cacao bean in West Africa goes back to 1868 where the original trees to the gold coast industry were planted.

Low Cadmium Cacao

The cacao bean is known for its overall nutritional values and health benefits. The cocoa powder from Z-Company is made of beans originating from West Africa, primarily Ghana and Ivory Coast. In order to make our cacao powder, the finest cacao beans are selected and **carefully processed** to keep the nutrients and flavour. The cacao powder has a **low cadmium*** content and **sweet characteristic taste and odor**. *The cadmium content is in compliance with the EU legislation (maximum levels cadmium in cacao products).

Allergen information: No risk of cross contamination of the following substances with the cocoa products in the production facility: Gluten and cereals containing gluten, crustaceans, eggs, fish, soy, peanuts, milk, nuts, celery, mustard, sesame seeds, sulphurdioxides, molluscs, lupin and products thereof.

Storage information: Store cacao powder cool (15-20 degrees celcius) in a cool, dry (ERH max 65%, dark place and free from foreign odours.

Product type: Superfoods / Functional Foods

MOQ packaging: 25 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: West Africa: Ghana & Ivory Coast - EU production

Ingredients: Certified Organic Natural Cacao Powder

Botanical name: Theobroma Cacao

Form: Powder

Fat: 20-22%

Harvesting season: All year

Key features and benefits

- Certified organic, gluten-free, kosher, vegan, non-gmo, natural
- Low cadmium
- A source of magnesium and potassium
- A high source of fiber

Nutrition Facts pr. 100 g

Energy	386 kcal / 1615 KJ
Fat	21 g
- Saturated	13,2 g
- Mono unsaturated	7,1 g
- Poly unsaturated	0,6 g
Carbohydrates	12,4 g
- Sugar	0,3 g
Fibre	31 g
Protein	22,3 g
Salt	50 mg
Minerals	
Calcium	119 mg
Potassium	4680 mg
Iron	30 mg
Magnesium	600 mg

Suggested use



BLEND



STIR



BAKE



SNACKS



DRINKS



HOT DRINKS

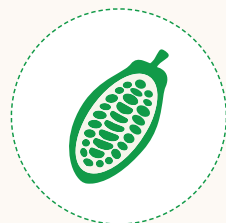
Cacao powder can be used in various culinary products including: drinks, smoothies, snacks, nutritional shakes, sport nutrition products, baked goods, bars, chocolates or instant products.



CACAO



Organic cacao powder, raw 10-12%



CACAO



CACAO POWDER

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. The introduction and planting of the cacao bean in West Africa goes back to 1868 where the original trees to the gold coast industry were planted.

Raw Cacao

The cacao bean is known for its overall nutritional values and health benefits. The cocoa powder from Z-Company is made of beans originating from West Africa, primarily Ghana and Ivory Coast. In order to make our raw cacao powder, the finest cacao beans are selected and **carefully processed** to keep the nutrients and flavour. The production preserves a significant proportion of the nutritional value of the beans without any additives. The cacao powder has also **low cadmium*** content and **sweet characteristic taste and odor**. *The cadmium content is in compliance with the EU legislation (maximum levels cadmium in cacao products).

Allergen information: No risk of cross contamination of the following substances with the cocoa products in the production facility: Gluten and cereals containing gluten, crustaceans, eggs, fish, soy, peanuts, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, molluscs, lupin and products thereof.

Storage information: Store cacao powder cool (15-20 degrees Celsius) in a cool, dry (ERH max 65%, dark place and free from foreign odours).

Product type: Superfoods / Functional Foods

MOQ packaging: 25 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: West Africa: Ghana & Ivory Coast - EU production

Ingredients: Certified Organic Raw Cacao Powder

Botanical name: Theobroma Cacao

Form: Powder

Color: Dark brown

Fat: 10-12%

Harvesting season: All year

Key features and benefits

- Certified organic, gluten-free, kosher, vegan, non-gmo, natural
- Low cadmium
- A source of magnesium and potassium
- A high source of fiber

Nutrition Facts pr. 100 g

Energy	353 kcal / 1471 KJ
Fat	11 g
- Saturated	6,8 g
Carbohydrates	19,52g
- Sugar	2,45 g
Fibre	32,48 g
Protein	27,8 g
Salt	0,1 g
Minerals	
Calcium	128 mg
Potassium	1524 mg
Iron	13,9 mg
Magnesium	499 mg
Phosphorus	734 mg
Zinc	6,8 mg
Copper	3,8 mg
Manganese	3,8 mg
Selenium	14,3 ug

Suggested use



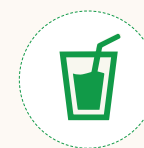
BLEND



STIR



SNACKS



DRINKS

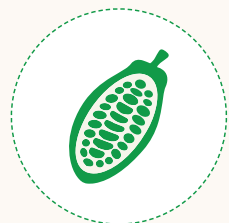
Raw Cacao powder can be used in various culinary products including: drinks, smoothies, snacks, nutritional shakes, sport nutrition products, bars, chocolates or instant products.



CACAO



Organic cacao beans, raw



CACAO



CACAO BEANS

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. A true superfood.

Cacao beans, raw

The cacao bean is known for its overall nutritional values, antioxidant properties and health benefits due to the presence of flavonoids and polyphenols. The cocoa beans from Z-Company are originating from Peru and is mainly grown in the jungle in the regions of San Martin, Amazonas and in Ayacucho, Junin, and Cusco. The cacao bean is the seed from the fruit of the cacao tree and, once harvested, it is fermented and carefully dried to keep the nutrients and flavour. The cacao beans have a characteristic bitter taste of unsweetened chocolate.

Allergen information: Allergen free

Storage information: Store in a cool, dry dark place without strong odours. Store at a temperature below 20 degrees Celsius

Product type: Superfoods / Functional Foods

MOQ packaging: 20 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: Peru

Ingredients: Certified Organic Cacao Beans, criollo

Botanical name: Theobroma Cacao, criollo variety

Form: Whole beans

Color: Characteristic light brown to dark brown

Seasonality: May-August

Key features and benefits

- Certified organic, gluten-free, kosher, vegan, non-gmo, natural
- Low cadmium
- A source of magnesium and potassium
- A high source of fiber

Nutrition Facts pr. 100 g

Energy	386 kcal / 1615 KJ
Fat	21 g
- Saturated	13,2 g
- Mono unsaturated	7,1 g
- Poly unsaturated	0,6 g
Carbohydrates	12,4 g
- Sugar	0,3 g
Fibre	31 g
Protein	22,3 g
Salt	50 mg
Minerals	
Calcium	119 mg
Potassium	4680 mg
Iron	30 mg
Magnesium	600 mg

Suggested use



BLEND



TOP



BAKE



SNACKS

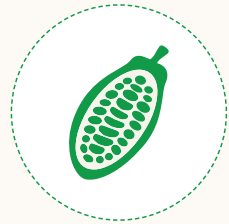
Cacao nibs can be eaten alone or combined with other superfoods. Use them in various culinary products as smoothies, snacks, nutritional shakes, desserts, on top of yoghurt, berries or other recipes. The beans can be used to produce chocolate and use for cosmetic applications also.



CACAO



Organic cacao nibs, raw



CACAO



CACAO NIBS

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. A true superfood.

Cacao nibs, raw

The cacao bean is known for its overall nutritional values, antioxidant properties and health benefits due to the presence of flavonoids and polyphenols. The cocoa nibs from Z-Company are originating from Peru and is mainly grown in the jungle in the regions of San Martin, Amazonas and in Ayacucho, Junin, and Cuzco. The cacao bean is the seed from the fruit of the cacao tree and, once harvested, it is fermented and carefully dried to keep the nutrients and flavour. Cacao nibs is made from the pure bean by breaking the “core” of the peeled cacao bean into fragments. The cacao nibs has a characteristic bitter taste of unsweetened chocolate.

Allergen information: Allergen free

Storage information: Store in a cool, dry dark place without strong odours. Store at a temperature below 20 degrees Celsius

Product type: Superfoods / Functional Foods

MOQ packaging: 15 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: Peru

Ingredients: Certified Organic Cacao Nibs

Botanical name: Theobroma Cacao, criollo variety

Form: Nibs

Color: Characteristic light brown to dark brown

Seasonality: May-August

Key features and benefits

- Certified organic, gluten-free, kosher, vegan, non-gmo, natural
- A source of magnesium and potassium
- A high source of fiber

Nutrition Facts pr. 100 g

Energy	673 kcal / 2782 KJ
Fat	52 g
- Saturated	33 g
Carbohydrates	25,8 g
- Sugar	0,2 g
Fibre	25,6 g
Protein	13 g
Salt	0,2 g
Minerals	
Phosphorus	430 mg
Copper	2,2 mg
Manganese	3,3 mg

Suggested use



BLEND



TOP



BAKE



SNACKS

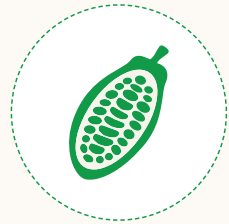
Cacao nibs can be eaten alone or combined with other superfoods. Use them in various culinary products as smoothies, porridge, snacks, nutritional shakes, desserts, on top of yoghurt and berries.



CACAO



Organic cacao nibs w. yacon sirup, raw



CACAO



NIBS W. YACON SIRUP

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. A true superfood.

Cacao nibs, raw

The cacao bean is known for its overall nutritional values, antioxidant properties and health benefits due to the presence of flavonoids and polyphenols. The cocoa nibs from Z-Company are originating from Peru and is mainly grown in the jungle in the regions of Satipo. A region in central Peru in the Junin department. The tropical weather of this region makes it the best place to harvest cacao criollo. Farmers harvest the crop under the organic production system. The cacao bean is the seed from the fruit of the cacao tree and, once harvested, it is fermented and carefully dried to keep the nutrients and flavour. Cacao nibs is made from the pure bean by breaking the “core” of the peeled cacao bean into fragments. We add 100% pure Yacon syrup to sweeten the nibs.

Storage information: Store in a cool, dry dark place without strong odours. Store at a temperature 18-25 degrees Celsius. Relative humidity: 45-65%

Product type: Superfoods / Functional Foods

MOQ packaging: 10 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: Peru, Satipo Junin

Ingredients: Certified Organic Criollo Cacao Nibs sweetened with yacon sirup,

Botanical name: Theobroma Cacao, criollo variety

Form: Nibs

Color: Characteristic dark brown

Seasonality: All year

Key features and benefits

- Certified organic, gluten-free, vegan, non-gmo, natural
- A source of magnesium and potassium
- A high source of fiber

Nutrition Facts pr. 100 g

Energy	559,45 kcal / 2340,7 KJ
Fat	38,53 g
Carbonhydrates	42,91 g
- Sugar	19,3 g
Fibre	24,12 g
Protein	10,26 g
Salt	0,2 g
Ash	2,59 mg
Moisture	5,71g

Suggested use



BLEND



TOP



BAKE



SNACKS

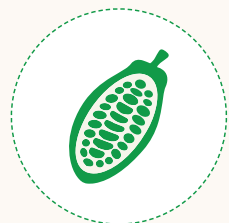
Cacao nibs with yacon sirup can be eaten alone or combined with other superfoods. Use them in various culinary products as smoothies, porridge, snacks, nutritional shakes, desserts, on top of yoghurt and berries.



CACAO



Organic cacao butter, block



CACAO



CACAO BUTTER

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. The introduction and planting of the cacao bean in West Africa goes back to 1868 where the original trees to the gold coast industry were planted.

Cacao butter

The cacao bean is known for its overall nutritional values and health benefits. The cacao butter from Z-Company is made of beans originating from West Africa, primarily Ghana and Ivory Coast. In order to make our cacao butter, the finest cacao beans are selected and **fermented to reduce** their initial bitterness. Cacao butter is made by pressing ground, milled cacao nibs to make a solid paste. This process separates the butter from the powder. The butter is solidified into blocks. Cacao butter contains a high proportion of saturated fats, derived from healthy acids – stearic and palmitic.

Allergen information: Allergen free

Storage information: Store in a cool, dry dark place without strong odours. Store at a temperature below 18-20 degrees Celsius and 65% max. of R.H

Product type: Superfoods / Functional Foods

MOQ packaging: 20 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: West Africa - Primarily Ghana & Ivory Coast, - EU production

Ingredients: Certified Organic Natural Cacao Butter

Botanical name: Theobroma Cacao

Form: Rectangular block, solid pieces

Color: Light yellow (like butter)

Harvesting season: All year

Key features and benefits

- Certified organic, gluten-free, kosher, vegan, non-gmo, natural
- As source of Stearic Acid, Palmitic Acid, Oleic acid, Palmitoleic Acid.
- Great for making chocolate bars and drinks
- Use for culinary applications

Nutrition Facts pr. 100 g

Energy	899 kcal / 3696 KJ
Fat	99,90 g
- Saturated	64,22 g
Carbohydrates	0 g
- Sugar	0 g
Fibre	0 g
Protein	0 g
Salt	3 mg
Minerals	
Calcium	1,89 mg
Iron	0,41 mg
Potassium	1,69 mg

Suggested use



BLEND



BAKE



HOT DRINKS



COSMETICS

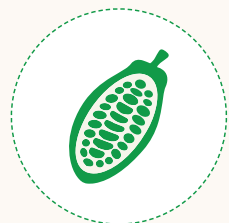
Cacao butter can be used in various culinary products including: drinks, smoothies, nutritional shakes for a fat boost and it gives an aromatic richness when used in baked goods, hot chocolate and other warm drinks. It is excellent for cosmetics as well.



CACAO



Organic cacao butter, wafers



CACAO



CACAO BUTTER

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods.

Cacao butter

The cacao bean is known for its overall nutritional values and health benefits. The cacao butter from Z-Company is made of beans originating from Peru. In order to make our cacao butter, the finest cacao beans are selected and **fermented to reduce** their initial bitterness. Cacao butter is made by pressing ground, milled cacao nibs to make a solid paste. This process separates the butter from the powder. The butter is solidified into wafers. Cacao butter contains a high proportion of saturated fats, derived from healthy acids – stearic and palmitic.

Allergen information: Allergen free

Storage information: Store in a cool, dry dark place without strong odours. Store at a temperature below 18-20 degrees Celsius and 65% max. of R.H

Product type: Superfoods / Functional Foods

MOQ packaging: 20 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: Peru

Ingredients: Certified Organic Natural Cacao Butter

Botanical name: Theobroma Cacao, criollo variety

Form: Wafers, solid pieces

Color: Light yellow (like butter)

Harvesting season: All year

Key features and benefits

- Certified organic, gluten-free, kosher, vegan, non-gmo, natural
- As source of Stearic Acid, Palmitic Acid, Oleic acid, Palmitoleic Acid.
- Great for making chocolate bars and drinks
- Use for culinary applications

Nutrition Facts pr. 100 g

Energy	899 kcal / 3696 KJ
Fat	99,90 g
- Saturated	64,22 g
Carbohydrates	0 g
- Sugar	0 g
Fibre	0 g
Protein	0 g
Salt	3 mg
Minerals	
Calcium	1,89 mg
Iron	0,41 mg
Potassium	1,69 mg

Suggested use



BLEND



BAKE



HOT DRINKS



COSMETICS

Cacao butter can be used in various culinary products including: drinks, smoothies, nutritional shakes for a fat boost and it gives an aromatic richness when used in baked goods, hot chocolate and other warm drinks. It is excellent for cosmetics as well.



CACAO



Organic cacao paste/liquor, block



CACAO



CACAO PASTE

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods. The introduction and planting of the cacao bean in West Africa goes back to 1868 where the original trees to the gold coast industry were planted.

Cacao paste/liquor

The cacao bean is known for its overall nutritional values and health benefits. The cacao butter from Z-Company is made of beans originating from West Africa, primarily Ghana and Ivory Coast. In order to make our cacao paste liquor, the finest cacao beans are selected and **fermented to reduce** their initial bitterness. Cacao paste liquor is produced from cocoa beans that have been fermented, dried, and separated from their skins. The beans are ground into cocoa mass (cocoa paste). The mass is melted to become the liquor.

Allergen information: Allergen free

Storage information: Store in a cool, dry dark place without strong odours. Store at a temperature below 18-20 degrees Celsius and 65% max. of R.H

Product type: Superfoods / Functional Foods

MOQ packaging: 30 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: West Africa - Primarily Ghana & Ivory Coast, - EU production

Ingredients: Certified Organic Natural Cacao Paste Liquor

Botanical name: Theobroma Cacao

Form: Rectangular block, solid pieces

Color: Characteristic brown to dark brown

Harvesting season: All year

Key features and benefits

- Certified organic, gluten-free, vegan, non-gmo, natural
- As source fibre, calcium and iron
- Great for making chocolate bars, drinks and desserts
- 100% dark chocolate concentrate

Nutrition Facts pr. 100 g

Energy	631 kcal / 2606 KJ
Fat	55,9 g
- Saturated	25,6 g
- Mono unsaturated	21 g
- Poly unsaturated	6,9 g
Carbohydrates	10,6 g
Fibre	15,3 g
Protein	13,8 g
Salt	0 g
Minerals	
Phosphorus	666 mg
Iron	6,3 mg
Copper	3 mg
Magnesium	457 mg
Manganese	3,3 mg

Suggested use



BLEND



BAKE



HOT DRINKS

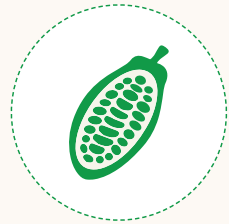
Cacao paste can be used in various culinary products including: drinks, smoothies for a fat boost and gives an aromatic richness when used in baked goods, hot chocolate and other warm drinks.



CACAO



Organic cacao paste/liquor, wafers



CACAO



CACAO PASTE

The original name of CACAO means “the foods of Gods” which originates from the Americas. It is said to be discovered by the Aztecs in Central America and used both as means for payment and as the ingredient for the sacred drink of the Gods.

Cacao paste/liquor

The cacao bean is known for its overall nutritional values and health benefits. The cacao butter from Z-Company is made of beans originating from Peru. In order to make our cacao paste liquor, the finest cacao beans are selected and **fermented to reduce** their initial bitterness. Cacao paste liquor is produced from cocoa beans that have been fermented, dried, and separated from their skins. The beans are ground into cocoa mass (cocoa paste). The mass is melted to become the liquor.

Allergen information: Allergen free

Storage information: Store in a cool, dry dark place without strong odours. Store at a temperature below 18-20 degrees Celsius and 65% max. of R.H

Product type: Superfoods / Functional Foods

MOQ packaging: 18,14 kg bag

Certification: Organic and Kosher



THEOBROMA CACAO

Country of origin: Peru

Ingredients: Certified Organic Natural Cacao Paste Liquor

Botanical name: Theobroma Cacao, criollo variety

Form: Solid pieces, wafers

Color: Characteristic brown to dark brown

Harvesting season: All year

Key features and benefits

- Certified organic, gluten-free, vegan, non-gmo, natural
- As source fibre, calcium and iron
- Great for making chocolate bars, drinks and desserts
- 100% dark chocolate concentrate

Nutrition Facts pr. 100 g

Energy	631 kcal / 2606 KJ
Fat	55,9 g
- Saturated	25,6 g
- Mono unsaturated	21 g
- Poly unsaturated	6,9 g
Carbohydrates	10,6 g
Fibre	15,3 g
Protein	13,8 g
Salt	0 g
Minerals	
Phosphorus	666 mg
Iron	6,3 mg
Copper	3 mg
Magnesium	457 mg
Manganese	3,3 mg

Suggested use



BLEND



BAKE



HOT DRINKS

Cacao paste can be used in various culinary products including: drinks, smoothies for a fat boost and it gives an aromatic richness when used in baked goods, hot chocolate and other warm drinks.



PRODUCT CATALOG 2019

PROTEIN POWDERS

ALMOND
HEMP
MUNGBEAN
RICE
PEA
PUMPKIN
SUNFLOWER
SOY
WHEY

FRUIT POWDERS

ACAI
ACEROLA
BANANA
BAOBAB
BLUEBERRY
CAMU CAMU
GUARANA
LUCUMA

DRIED BERRIES

GOJI
INCA BERRIES
WHITE MULBERRIES
CHOCO INCA BERRIES
CHOCO MULBERRIES

AYURVEDIC POWDERS

ASHWAGANDA ROOT
CINNAMON
TURMERIC / CAPS
GINGER
MORINGA

HEMP

PROTEIN
FLOUR
SEEDS HULLED
SEEDS TOASTED
SEEDS WHOLE
SEED OIL
SEED FIBERS
ANIMAL SEEDS

ALGAE

CHLORELLA POWDER
CHLORELLA TABLETS
DULSE POWDER / FLAKES
IRISH MOSS POWDER
KELP POWDER
SPIRULINA POWDER
SPIRULINA TABLETS

VEGETABLE / PLANT POWDERS

ALFAFA
BARLEYGRASS
BEETROOT
BROCCOLI
CAROB
KALE
MACA YELLOW
MATCHA
SPINACH
WHEATGRASS

MINERALS

MSM

CACAO

POWDER RAW
POWDER NATURAL
COCOA BUTTER
COCOA PASTE
BEANS RAW
NIBS RAW
NIBS RAW W. YACON SIRUP

SEEDS & GRAINS

CHIA BLACK
CHIA WHITE
QUINOA WHITE
QUINOA RED
QUINOA TRICOLOR
PSYLLIUM HUSK
PSYLLIUM HUSK POWDER

COCONUT

COCONUT BLOSSOM SUGAR
COCONUT FLOUR
COCONUT OIL EXTRA VIRGIN

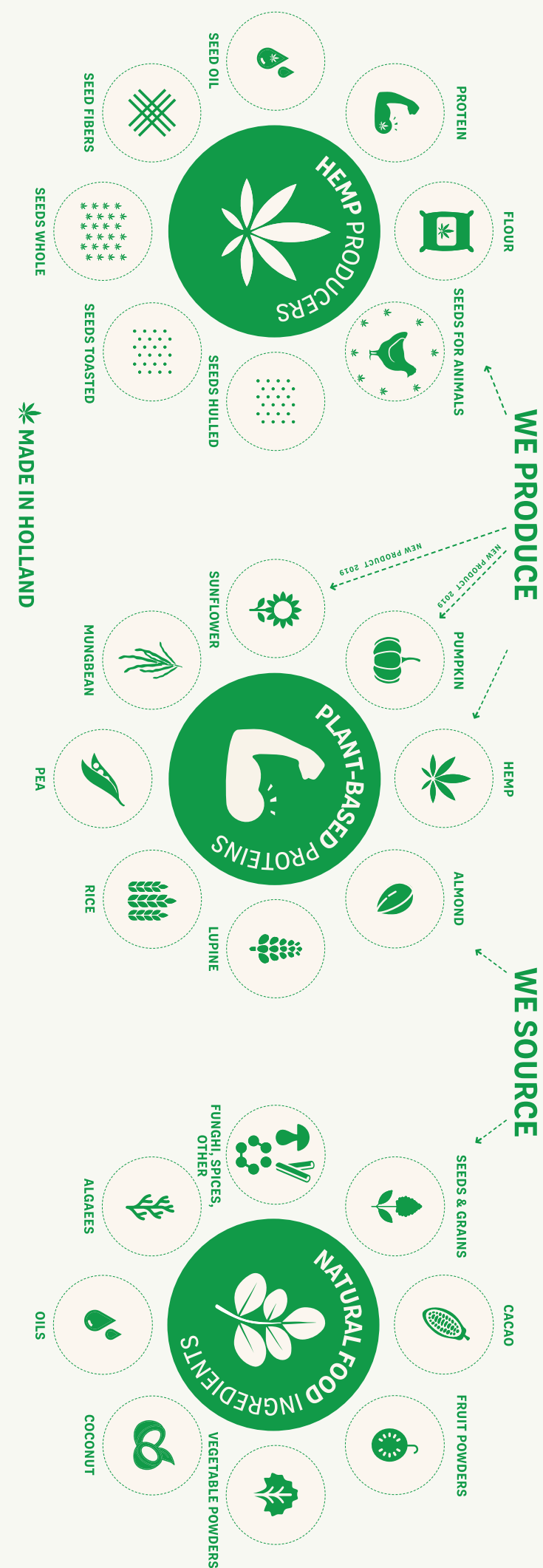
OILS

ALMOND
BLACK CUMIN
HEMP
PUMPKIN
SUNFLOWER

FUNGHI

CHAGA POWDER
REISHI POWDER

Natural. Plant-based. Wholesome.



OUR PRODUCTS ARE MAINLY CERTIFIED ORGANIC



WE ARE HEMP PRODUCERS



WE IMPORT & EXPORTS NATURAL FOOD INGREDIENTS



+75 FOOD INGREDIENTS

BOTH EU & INTERNATIONAL

AVAILABLE FOR PROMPT SHIPPING

PRIVATE LABEL SOLUTIONS



WE REACH
+3000 COMPANIES FOOD CLIENTS SERVED
EXPORT EXPERIENCE TO **42 COUNTRIES**



OUR COMPANY
FOUNDED IN **2012**
BASED IN NETHERLANDS - **Privately owned**



OUR TEAM
+20 PROFESSIONALS **+10** LANGUAGES



OUR CERTIFICATIONS



Do you have a question or do you want to know more about us and our products? Feel free to reach out to us by giving us a call, or get in touch over e-mail.

Contact details

Headquarters

Collse Heide 54
5674VN NUENEN
The Netherlands

Telephone: +31 (0)407802442
E-mail: info@z-company.nl
www.z-company.nl

Regional office

Sundkaj 125, 2nd floor
2150 Nordhavn
Denmark
www.z-company.dk

Telephone: +45 5263 6168
E-mail: jacob@z-company.nl