

OUR PRODUCT RANGE

THE GCB OFFERINGS

THE GCB PRODUCTS

At GCB Cocoa, we pride ourselves in providing quality, tasteful products and customized cocoa solutions to our customers. All our products are made from the finest ingredients, manufactured with the greatest technical expertise.

Our quality system is audited and verified by independent certification bodies based on Global Food Safety Initiative (GFSI) standard and relevant regulatory standards.



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PRODUCT BROCHURE

OVERALL PRODUCT

INDUSTRIAL CHOCOLATE



SCHOKINAG

INDUSTRIAL CHOCOLATE

Liquid chocolate, obtained from the processing of cocoa mass, cocoa butter and cocoa powder, is typically delivered in tankers to the customer for the manufacturing of consumer chocolate products.

Alternatively, the chocolate is solidified into chips/chunks for inclusion in bakery products, for other applications or for export.

We offer the full range of chocolates and chocolate couvertures, in various sizes, shapes and packaging types, as well as liquid compounds. One of our strengths is our flexibility and in addition to our standard range of chocolates we also develop recipes to our customers' precise specifications.

OVERALL PRODUCT

COCOA MASS | COCOA BUTTER



COCOA MASS

Introducing the all-natural cocoa mass, offered in solid or semi-solid form. The term 'liquor' does not relate to any alcohol content. GCB carefully selects only the best cocoa beans from Ghana and Ivory Coast to enable our consumers to experience its goodness. Its strong aroma and cocoa flavor bestow the in-depth taste of chocolate.

TYPES

- Ivory Coast Origin
- Ghana Origin
- Mixed Blend

APPLICATION

• Ice Cream



• Coatings



• Bakery products



• Confectionery



• Desserts



• Cereals & Bars



COCOA BUTTER

It is a natural fat extracted from cocoa beans. It is the fatty component of the cocoa mass. Its unique properties, include its melting point which is close to human body temperature, making it ideal for creating smooth and creamy textures in chocolate products. It is also a common ingredient in skincare for its moisturising and soothing qualities.

TYPES

- Pure Prime Pressed
- Deodorized

APPLICATION

• Confectionery



• Personal care & cosmetics



• Pharmaceuticals



OVERALL PRODUCT

COCOA CAKE | COCOA POWDER



COCOA CAKE

The by-product of pressed cocoa mass; has a solid disk-shaped form with a fat content range of 10–12%.

TYPES

- Natural
- Alkalized

APPLICATION

- Industrial Grinding



COCOA POWDER

The unsweetened chocolate product when cocoa butter is removed from the cocoa beans during processing. The cocoa cake is pulverized and grounded to produce fine cocoa powder that can be natural or alkalized. Conventionally used in the formulation of cocoa beverages, biscuit, dessert and other related F&B products.

TYPES

- Low Fat (10–12%)
- Classic Series
- High Fat (20–22% | 22–24%)
- Signature Series

APPLICATION

- Ice Cream



- Coatings



- Beverages



- Confectionery



- Desserts



- Bakery products



- Syrups & Sauces

