



**Natra Cacao S.L.**  
 Autovia A3 Km. 343  
 Camino de Torrente s/n  
 46930 - Quart de Poblet  
 Valencia - SPAIN  
 info@natra.es  
 www.natra.es

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**COCOA POWDER**

*Cocoa powder is the product obtained from grinding the cocoa cake, which is the cocoa mass after hydraulic pressing to reduce the fat content. Natra offers a variety of cocoa powders with different fat content and pH.*

Natural	Fat Content	PH	Colour	Most Frequent Use
Granada	10-12% 20-22%	5.6 ± 0.4	Light brown	Coatings, cream fillings, spreads, sauces and syrups.

Alkalized	Fat Content	PH	Colour	Most Frequent Use
Málaga	10-12%	6.7 ± 0.2	Light red brown	Specially developed for its use in chocolate drinks.
Valencia	10-12%	7.0 ± 0.2	Bright brown	Dairy products, breakfast or instant cocoa mixes, cookies and pastry, and confectionery products in general.
Santiago	10-12%	7.5 ± 0.2	Bright red	Dairy products, coatings, cookies and spreads.

Toledo	10-12% 20-22% 1%	8.0 ± 0.2	Dark reddish brown	Confectionery, pastry, hot cocoa, ice creams, desserts, cereals and syrups.
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Córdoba	10-12% 20-22% 1%	8.0 ± 0.2	Dark red	Ice creams, desserts, cereals, instant cocoas and cookies.
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Alkalized Black	Fat Content	PH	Colour	Most Frequent Use
Ibiza	10-12%	8.0 ± 0.4	Black	Any application using cocoa as a natural ingredient and where a darker shade is desirable. Cookies and industrial pastry.

Cocoa Powder Specialties	Fat Content	PH	Colour	Most Frequent Use
Valencia Lecithinated	10-12%	7.0 ± 0.2	Bright brown	Specially developed for its use in dry mixes because it dissolves better in cold applications.
Toledo Lecithinated	10-12%	8.0 ± 0.2	Dark reddish brown	Specially developed for its use in dry mixes because it dissolves better in cold applications.
Organic Sweetened Cocoa Powder	2.8±1.0		Light brown	High quality organic cocoa preparation for chocolate drinks.
Cocoa Preparation for Sprinkle Decorations	13.0±1.0		Dark red	Non-hygroscopic cocoa product for sprinkle in chilled desserts and ice creams.

**Presentation:** 25 kg bags, 900 kg big bags or bulk in tanks up to 25,000 Kg.

**NOTE:**  
 If you need a cocoa powder with different characteristics to the ones described here, ask to your Natra contact.



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ORGANIC AND FAIR TRADE COCOA POWDERS

*The optimal health comes from a healthy diet and a lifestyle committed to the preservation of our environment.*

**Selected organic cocoa beans with highly aromatic notes.**

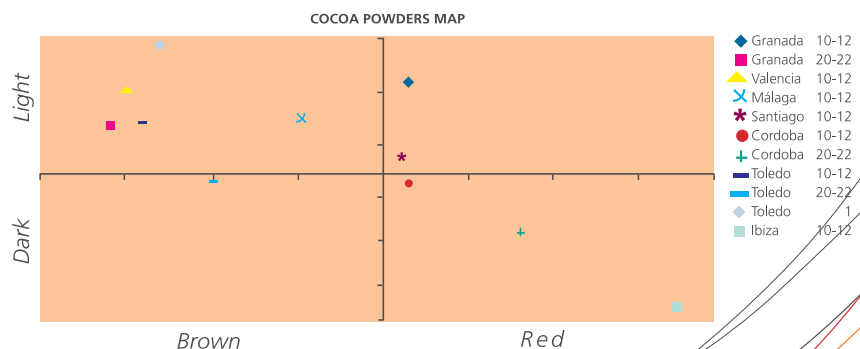
Organic*	Fat Content	PH	Colour	Most Frequent Use
Natural NOP	10-12%	5.6 ± 0.4	Light brown	Coatings, cream fillings, spreads, sauces and syrups.
Alkalized NOP	10-12% 20-22%	7.0 ± 0.3	Bright brown	Dairy products, breakfast or instant cocoa mixes, cookies and pastry, and confectionery products in general.
Strong alkalized NOP	10-12%	8.0 ± 0.3	Dark reddish brown	Confectionery, pastry, hot cocoa, ice creams, desserts, cereals and syrups.
Alkalized black NOP	10-12%	7.0 ± 0.4	Black	Any application using cocoa as a natural ingredient and where a darker shade is desirable. Cookies and industrial pastry.

*A fair trade relationship between producers and consumers.*

**The same high quality cocoa powder from Natra with the added value of a guaranteed fair price and income for the farmer.**

Fair Trade*	Fat Content	PH	Colour	Most Frequent Use
Natural FLO	20-22%	5.6 ± 0.4	Light brown	Coatings, cream fillings, spreads, sauces and syrups.
Alkalized FLO	10-12%	7.0 ± 0.4	Bright brown	Dairy products, breakfast or instant cocoa mixes, cookies and pastry, and confectionery products in general.
Alkalized black FLO	10-12%	7.0 ± 0.4	Black	Any application using cocoa as a natural ingredient and where a darker shade is desirable. Cookies and industrial pastry.

*\*We can also produce cocoa powders including both certifications: Organic and Fair trade.*





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**WHITE CHOCOLATE**

*A careful blending, refining and conching of the best ingredients give us the AUTHENTIC WHITE CHOCOLATE. Made with high quality cocoa butter, milk and sugar, these chocolates are the most creamy, velvety and sweet when melting in the palate.*

*Our WHITE CHOCOLATE does not contain cocoa mass, so it shows an attractive pearl white color.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (creamy, smooth and sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best WHITE CHOCOLATE.*

*Our most delicious recipes are:*

Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
White Chocolate 25% cocoa min.	31%	24%	Medium-Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets)
White Chocolate 29.7% cocoa min.	36%	24%	Medium-Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets)
White Chocolate 31% cocoa min.	34%	28%	Low	Coating and enrobing, panning, cookies.
White Chocolate 42% cocoa min.	46%	19%	Low	Coating and enrobing, panning, cookies and ice cream.

**Presentation :**

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

*NOTE: These are some of our standard dark chocolates. If you need a product that will better suit your application, please, ask your Natra contact.*





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**ORGANIC NOP WHITE CHOCOLATE**

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 Selected organic cocoa beans with highly aromatic notes.

*A careful blending, refining and conching of the best ingredients give us the AUTHENTIC WHITE CHOCOLATE. Made with high quality cocoa butter, milk and sugar, these chocolates are the most creamy, velvety and sweet when melting in the palate, combined with the aromatic notes of the selected organic cocoa beans and with all the demanding traceability guarantees of the organic products.*

*Our ORGANIC WHITE CHOCOLATE does not contain cocoa mass, so it shows an attractive pearl white color.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (creamy & sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best CHOCOLATE.*

*Our most delicious recipes are:*

Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Organic White Chocolate 29.7% cocoa min	36%	24%	Medium-Low	Coating, panning, cookies. Pralines and moulding (i.e. Tablets)

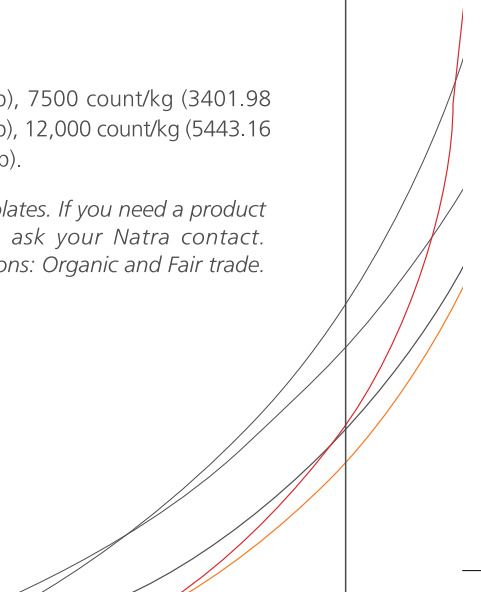
**Presentation :**

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

*NOTE: These are some of our standard dark chocolates. If you need a product that will better suit your application, please, ask your Natra contact. We can also offer chocolates with both certifications: Organic and Fair trade.*





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**WHITE CHOCOLATE WITHOUT ADDED SUGAR**

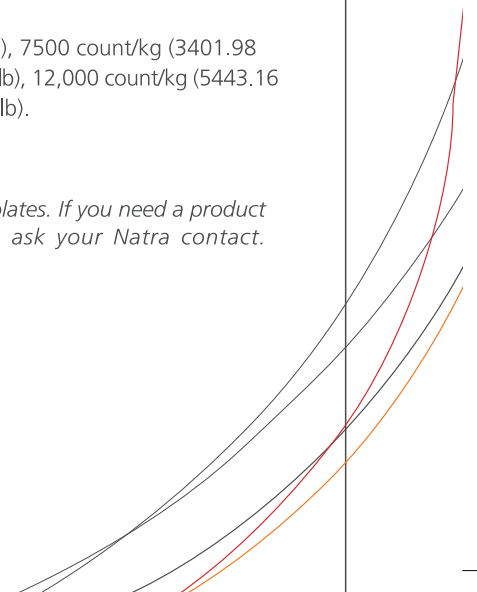
*Our WHITE CHOCOLATE WITHOUT ADDED SUGAR is the result of replacing sugar by maltitol, with the advantage of a lower caloric content and lower Glycaemic Index. This chocolate also contains more dietetic fiber than a standard white chocolate, thus stimulating the bowel movement and it is less cariogenic. A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (creamy, smooth and sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best WHITE CHOCOLATE. Our most delicious recipes are:*

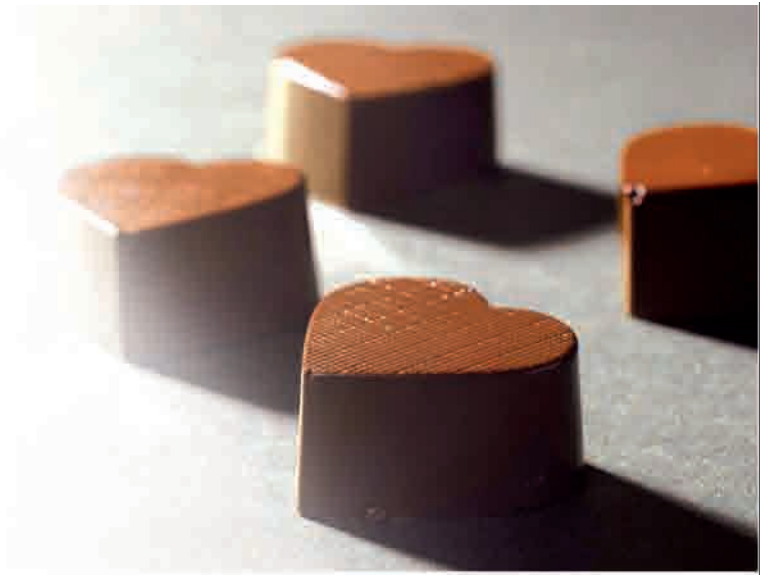
Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
White Chocolate 29.3% cocoa min	35%	24%	Medium-Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets)

**Presentation :**

- Liquid in tanks up to 25,000 kg
- Solid in 20 kg bags:
  - drops for decoration or melting
  - chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

*NOTE: These are some of our standard dark chocolates. If you need a product that will better suit your application, please, ask your Natra contact.*





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#### FUNCTIONAL CHOCOLATES

*The long experience and wide knowledge of Natra in the chocolate World, combined with the excellence and dedication of our R&D team, are the essential keys to develop our new line of FUNCTIONAL CHOCOLATES. Selected ingredients with active biological properties have been added to our finest chocolates recipes.*

*High quality chocolates with nutritional benefits capable to improve some vital functions in the human body are now available to fulfill our consumers' interests.*

*The consumption of these CHOCOLATES may have a beneficial effect on a physiological function of the human body and therefore improve the general wellness and health condition of the consumer, as well as to reduce the risk of certain diseases.*

*Natra has developed the following FUNCTIONAL CHOCOLATES:*

#### Dark Chocolates

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Dark Chocolate with HIGH POLYPHENOL CONTENT. 70.5% cocoa min.

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Dark Chocolate with SOLUBLE COCOA FIBER. 65% cocoa min.

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Dark Chocolate LOW SUGAR + HIGH FIBER . 56% cocoa min.

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Dark Chocolate with OMEGA-3. 48.5% cocoa min.

#### Milk Chocolates

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Milk Chocolate LOW LACTOSE 35.5% cocoa min.

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Milk Chocolate with HIGH POLYPHENOL CONTENT 32% cocoa min.

#### Presentation :

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

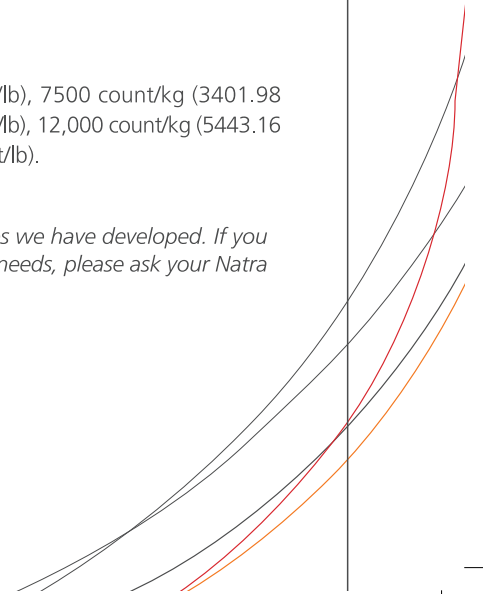
- drops for decoration or melting

- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

*NOTE: These are some of the functional chocolates we have developed. If you are looking for a product that will better suit your needs, please ask your Natra contact.*

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**MILK CHOCOLATE**

*A careful blending, refining and conching of the best ingredients give us the AUTHENTIC MILK CHOCOLATE, with its characteristic aroma, creaminess and velvety sweet taste.*

*Our MILK CHOCOLATE is the result of adding around 20% of milk to our exquisite dark chocolates.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (creamy, silky and sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best CREAMY MILK CHOCOLATE.*

*Our most delicious recipes are:*



Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Milk Chocolate 24% cocoa min.	25%	30%	High	Pralines, ice cream, moulding (i.e. Tablets & hollow figures)
Milk Chocolate 32.8% cocoa min.	32%	24%	Medium-Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets & hollow figures)
Milk Chocolate 34% cocoa min.	34%	18%	Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets & hollow figures)
Milk Chocolate 36% cocoa min.	34%	22%	Medium-Low	Pralines and moulding (p.ej: Tablets)

**Presentation :**

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

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**FAIR TRADE MILK CHOCOLATE**

A fair trade relationship between producers and consumers. The same high quality chocolates from Natra with the added value of a guaranteed fair price and income for the farmer.

*A careful blending, refining and conching of the best ingredients give us the AUTHENTIC MILK CHOCOLATE, with the intense flavor and typical notes of each variety of chocolate and supported by a social commitment with the producing communities with all the demanding traceability guarantees of the Fair trade products.*

*Our FAIR TRADE MILK CHOCOLATE is the result of adding around 24% of Fair trade milk to our exquisite dark chocolate.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (creamy & sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best CREAMY MILK CHOCOLATE.*

*Our most delicious recipes are:*

Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Fair trade FLO Milk Chocolate 34% cocoa min.	35%	18%	Low	Coating and enrobing, panning, cookies, Pralines and moulding (i.e. Tablets)

**Presentation :**

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

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**ORGANIC NOP MILK CHOCOLATES**

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 Selected organic cocoa beans with highly aromatic notes.

*A careful blending, refining and conching of the best ingredients give us the AUTHENTIC MILK, with the intense flavor and taste typical of each variety of chocolate combined with the aromatic notes of the selected organic cocoa beans and with all the demanding traceability guarantees of the organic products.*

*Our ORGANIC MILK CHOCOLATE is the result of adding around 24% of organic milk to our exquisite organic dark chocolates.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (creamy & sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best CREAMY MILK CHOCOLATE.*

*Our most delicious recipes are:*

Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Organic Milk Chocolate 34% cocoa min.	35%	18%	Low	Coating, panning, cookies. Pralines and moulding (i.e. Tablets)

**Presentation :**

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

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**MILK CHOCOLATE WITHOUT ADDED SUGAR**

*Our MILK CHOCOLATE is the result of replacing sugar by maltitol, with the advantage of a lower caloric content and Glycaemic Index. This chocolate also contains more dietetic fiber than a standard milk chocolate, thus stimulating the bowel movement and it is less cariogenic.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (creamy, silky and sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best CREAMY MILK CHOCOLATE.*

*Our most delicious recipes are:*

Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Milk Chocolate 24% cocoa min.	32%	20%	Medium-Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets)
Milk Chocolate 36.6% cocoa min.	32%	20%	Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets)

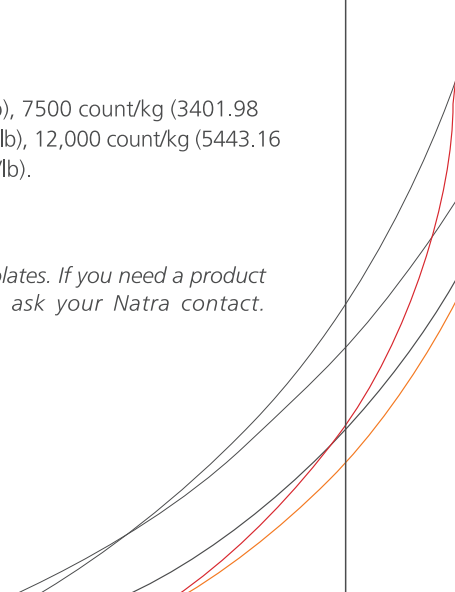
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**DARK CHOCOLATE**

*A careful blending, refining and conching of the best ingredients give us the AUTHENTIC DARK CHOCOLATE, with the intense flavor and taste typical of this variety of chocolate.*

*Our DARK CHOCOLATE is the combination result of cocoa mass and sugar, with the addition of cocoa butter, lecithin and vanilla flavor. A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (acid, bitter and sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best DARK CHOCOLATE.*

*Our most delicious recipes are:*



Type	Aprox. Fat Content	Viscosity	Most Frequent Use
Dark chocolate 48% cocoa mín.	27%	High	Pralines, ice cream, moulding (i.e. Tablets & hollow figures)
Dark chocolate 52% cocoa mín.	36%	Low	Coating and enrobing, panning, cookies.
Dark chocolate 56% cocoa mín.	32%	Medium	Coating and enrobing, panning, cookies.
Dark chocolate 70% cocoa mín.	36%	Medium	Pralines and moulding (i.e. Tablets)
Dark chocolate 70% cocoa mín.	46%	Low	Pralines and moulding (i.e. Tablets)

**Presentation :**

Liquid in tanks up to 25,000 kg

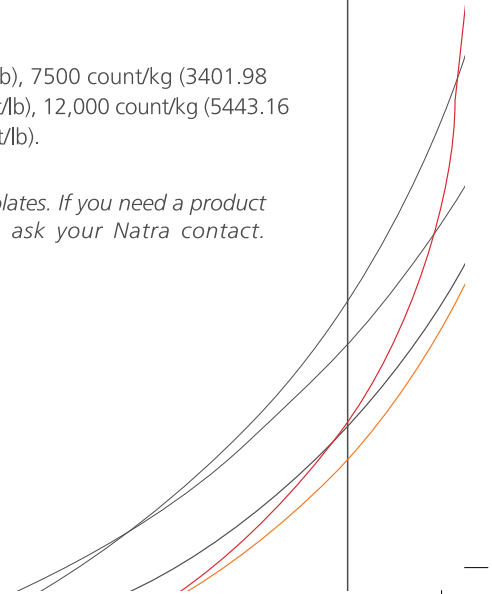
Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

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**FAIR TRADE DARK CHOCOLATE**

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*A careful blending, refining and conching of the best ingredients give us the AUTHENTIC DARK CHOCOLATE, with the intense flavor and typical notes of each variety of chocolate and supported by a social commitment with the producing communities with all the demanding traceability guarantees of the Fair trade products.*

*Our FAIR TRADE DARK CHOCOLATE is the combination result of Fair trade cocoa mass, Fair trade sugar, with the addition of Fair trade cocoa butter, Fair trade lecithin and Fair trade vanilla flavor.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (acid & bitter), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best DARK CHOCOLATE.*

*Our most delicious recipes are:*

Type	Aprox. Fat Content	Viscosity	Most Frequent Use
Fair Trade Dark Chocolate 70% cocoa min.	40.5%	Low	Pralines and moulding (i.e. Tablets)

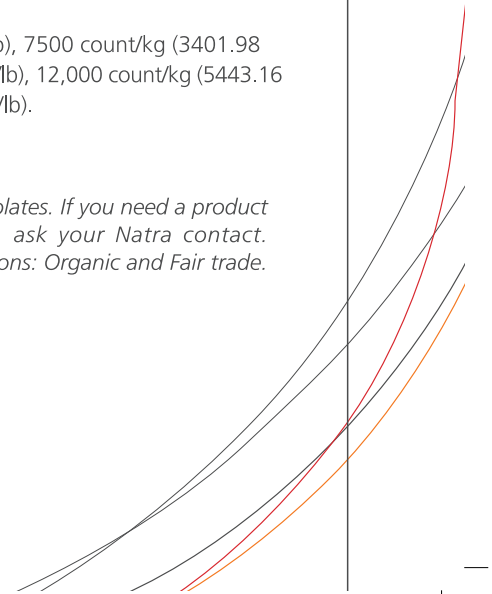
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Solid in 20 kg bags:

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*Our ORGANIC DARK CHOCOLATE is the combination result of organic cocoa mass and organic sugar, with the addition of organic cocoa butter, organic lecithin and organic vanilla flavor.*

*A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (acid & bitter), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best DARK CHOCOLATE.*

*Our most delicious recipes are:*

Type	Aprox. Fat Content	Viscosity	Most Frequent Use
Organic Dark Chocolate 55% cocoa mín.	39%	Low	Coating, panning, cookies. Pralines and moulding (i.e. Tablets)
Organic Dark Chocolate 70% cocoa mín.	41%	Low	Pralines and moulding (i.e. Tablets)

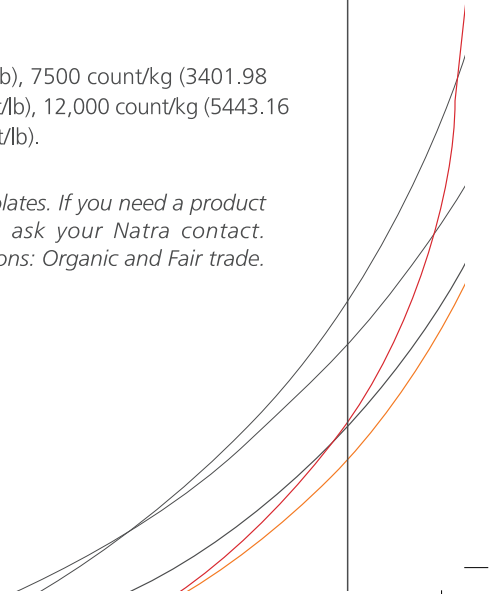
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**DARK CHOCOLATE WITHOUT ADDED SUGAR**

*Our DARK CHOCOLATE WITHOUT ADDED SUGAR is the result of replacing sugar by maltitol, with the advantage of a lower caloric content and Glycaemic Index. This chocolate also contains more dietetic fiber than a standard dark chocolate, thus stimulating the bowel movement and it is non cariogenic. A perfect tempering for the stable crystallization of the cocoa butter results in a shiny chocolate molded in DROPS (easy-melt) or in CHIPS OF VARIOUS SIZES that maintain all the typical characteristics of FLAVOR (acid, bitter and sweet), SOUND (a clean break) and TEXTURE (hard but smooth when melting) of the best DARK CHOCOLATE. Our most delicious recipes are:*

Type	Aprox. Fat Content	Viscosity	Most Frequent Use
Dark chocolate 50% cocoa mín.	28%	Medium	Coating and enrobing, panning, cookies.
Dark chocolate 61% cocoa mín.	36%	Low	Coating and enrobing, panning, cookies.
Dark chocolate 70% cocoa mín.	41%	Low	Prelines and moulding (i.e. Tablets & hollow figures)

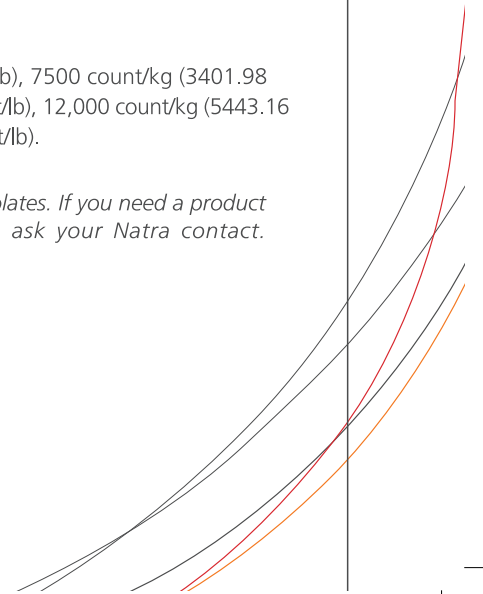
**Presentation :**

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

*NOTE: These are some of our standard dark chocolates. If you need a product that will better suit your application, please, ask your Natra contact.*





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**CHOCOLATE POWDER**

*Natra's UNIQUE CHOCOLATE POWDER is made out of authentic chocolate, refined and conched following the traditional methods that yield the highest quality flavor and aroma.*

*It is an ALL NATURAL chocolate that contains sugar, cocoa mass, cocoa butter, defatted cocoa and natural vanilla extract.*

*Natra chocolate powder is presented in the most convenient format for the use in the industry as it is a FREE-FLOWING POWDER that facilitates production processes, with a consequent reduction in production costs. Besides, it is fat reduced, improving SHELF STABILITY and offering a great advantage in low fat applications.*



Type	Characteristics & Most Frequent Use
Dark chocolate powder 69% cocoa	Bitter chocolate taste for dry mixes, puddings, mousses, chocolate syrups, chocolate icings, nutritional bars and ice creams.
Dark chocolate powder 38% cocoa	Semisweet chocolate taste for yogurt, puddings and desserts, chocolate syrups, chocolate icings, nutritional bars and beverages.
White chocolate powder	Authentic and natural chocolate taste for white chocolate syrups, white chocolate icings, nutritional bars, dry mixes, puddings, mousses, ice creams and beverages.

**ORGANIC CHOCOLATE POWDER**

**The optimal health comes from a healthy diet and a lifestyle committed to the preservation of our environment.**

*Selected organic cocoa beans with highly aromatic notes.*

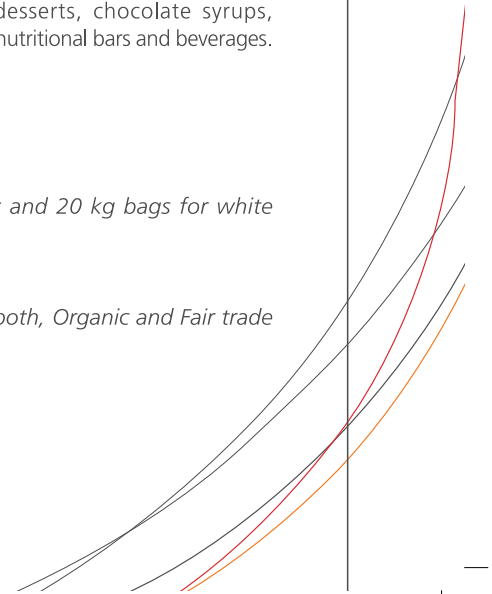
Type	Characteristics & Most Frequent Use
Organic Dark chocolate powder 38% cocoa	Semisweet organic chocolate taste for yogurt, puddings and desserts, chocolate syrups, chocolate icings, nutritional bars and beverages.

**Presentation:** 25 Kg bags for dark chocolates and 20 kg bags for white chocolates.

**NOTE:**

*Natra can also produce chocolate powder with both, Organic and Fair trade certification, on demand.*

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**FAIR TRADE PRODUCTS**

**A fair trade relationship between producers and consumers.**

**The same high quality cocoa powder from Natra with the added value of a guaranteed fair price and income for the farmer.**

**FAIR TRADE COCOA MASS**

Cocoa mass is the product resulting from roasting, grinding and refining the fair trade cocoa beans after cleaning, drying and winnowing. Natra manufactures conventional, organic and fair trade cocoa mass.

Type	Characteristics & Most Frequent Use
Fair trade natural cocoa mass from single origin cocoa beans	Fair trade chocolates that require cocoa beans from unique origins of the highest aromatic quality. Fair trade products of confectionery, pastry, bakery and ice cream.

**Presentation:** solid in drops in 20 Kg bags and liquid in bulk in tanks up to 25,000 Kg.



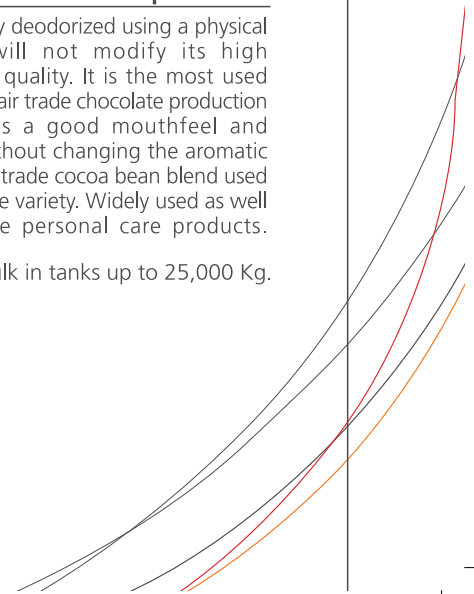
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**FAIR TRADE COCOA BUTTER**

Cocoa butter is the characteristic fat of the cacao bean, extracted by hydraulic pressure from the cocoa mass. It is a Pure Prime Pressure butter, thus maintaining all its extraordinary crystallization properties and the natural low fatty acid content of selected cocoa beans. Natra offers different degrees of deodorization in its cocoa butter.

Type	Characteristics & Most Frequent Use
Fair trade PPP deodorized	Cocoa butter fully deodorized using a physical process that will not modify its high physicochemical quality. It is the most used cocoa butter for Fair trade chocolate production as it guarantees a good mouthfeel and crystallization without changing the aromatic profile of the Fair trade cocoa bean blend used for each chocolate variety. Widely used as well in the Fair trade personal care products.

**Presentation:** solid in 25 kg boxes or liquid in bulk in tanks up to 25,000 Kg.





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**FAIR TRADE COCOA POWDER**

Cocoa powder is the product obtained from grinding the cocoa cake, which is the cocoa mass after hydraulic pressing to reduce the fat content. Natra offers a variety of cocoa powders with different fat content and pH.

Fair Trade	Fat Content	PH	Colour	Most Frequent Use
Natural FLO	20-22%	5.6 ± 0.4	Light brown	Coatings, cream fillings, spreads, sauces and syrups.
Alkalized FLO	10-12%	7.0 ± 0.4	Bright brown	Dairy products, breakfast or instant cocoa mixes, cookies and pastry, and confectionery products in general.
Alkalized black FLO	10-12%	7.0 ± 0.4	Black	Any application using cocoa as a natural ingredient and where a darker shade is desirable. Cookies and industrial pastry.

**Presentation:** 25 kg bags, 900 kg big bags or bulk in tanks up to 25,000 Kg.

**FAIR TRADE CHOCOLATE**

Type	Aprox. Fat Content	Viscosity	Most Frequent Use
Fair Trade Dark Chocolate 70% cocoa min.	40.5%	Low	Pralines and moulding (i.e. Tablets)

Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Fair trade FLO Milk Chocolate 34% cocoa min.	35%	18%	Low	Coating and enrobing, panning, cookies. Pralines and moulding (i.e. Tablets)

**Presentation :**

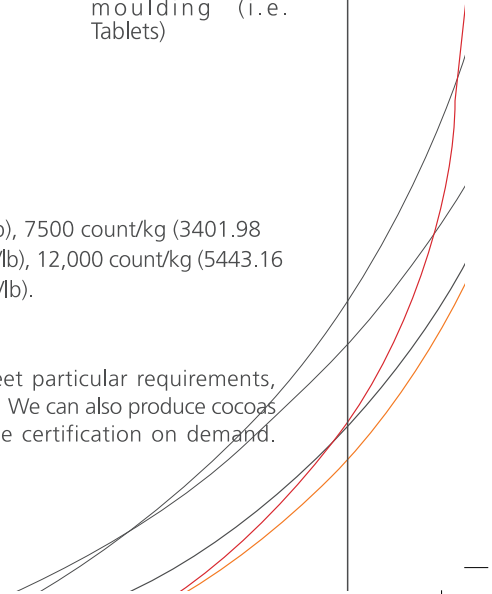
Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

**NOTE:**

Natra can produce specialized products to meet particular requirements, working closely and confidentially with customers. We can also produce cocoas & chocolates with both Organic and Fair trade certification on demand.





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ORGANIC PRODUCTS

**The optimal health comes from a healthy diet and a lifestyle committed to the preservation of our environment.**

**Natra selects the organic cocoa beans to guarantee the excellent aromatic properties and the absolute control in the traceability of its products.**

ORGANIC COCOA MASS

Cocoa mass is the product resulting from roasting, grinding and refining the organic cocoa beans after cleaning, drying and winnowing. Natra manufactures conventional, organic and fair trade cocoa mass.

Type	Characteristics & Most Frequent Use
Organic natural cocoa mass	Organic chocolates, organic products of confectionery, pastry, bakery and ice cream.
Organic alkalinized cocoa mass pH 7	Organic chocolates, organic products of confectionery, pastry, bakery and ice cream.
Organic natural cocoa mass from single origin cocoa beans	Organic premium chocolates that require organic cocoa beans from unique origins of the highest aromatic quality.

**Presentation:** solid in drops in 20 Kg bags and liquid in bulk in tanks up to 25,000 Kg

ORGANIC COCOA BUTTER

Cocoa butter is the characteristic fat of the cacao bean, extracted by hydraulic pressure from the cocoa mass. It is a Pure Prime Pressure butter, thus maintaining all its extraordinary crystallization properties and the natural low fatty acid content of selected cocoa beans. Natra offers different degrees of deodorization in its cocoa butter.

Type	Characteristics & Most Frequent Use
Organic PPP deodorized	Cocoa butter fully deodorized using a physical process that will not modify its high physicochemical quality. It is the most used cocoa butter for organic chocolate production as it guarantees a good mouthfeel and crystallization without changing the aromatic profile of the organic cocoa bean blend used for each chocolate variety. Widely used as well in organic personal care products.

**Presentation:** solid in 25 kg boxes or liquid in bulk in tanks up to 25,000 Kg

ORGANIC COCOA POWDER

Cocoa powder is the product obtained from grinding the cocoa cake, which is the cocoa mass after hydraulic pressing to reduce the fat content. Natra offers a variety of cocoa powders with different fat content and pH.

Organic	Fat Content	PH	Colour	Most Frequent Use
Natural NOP	10-12%	5,6 ± 0,4	Light brown	Coatings, cream fillings, spreads, sauces and syrups.
Alkalinized NOP	10-12% 20-22%	7,0 ± 0,3	Bright brown	Dairy products, breakfast or instant cocoa mixes, cookies and pastry, and confectionery products in general.
Strong alkalinized NOP	10-12%	8,0 ± 0,3	Dark reddish-brown	Confectionery, pastry, hot cocoa, ice creams, desserts, cereals and syrups.
Alkalinized black NOP	10-12%	7,0 ± 0,4	Black	Any application using cocoa as a natural ingredient and where a darker shade is desirable. Cookies and industrial pastry.

**Presentation:** 25 kg bags, 900 kg big bags or bulk in tanks up to 25,000 Kg





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**ORGANIC CHOCOLATE**

Type	Aprox. Fat Content	Viscosity	Most Frequent Use
Organic Dark Chocolate 55% cocoa mín.	39%	Low	Coating, panning, cookies. Pralines and moulding (i.e. Tablets)

Organic Dark Chocolate 70% cocoa mín.	41%	Low	Pralines and moulding (i.e. Tablets)
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Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Organic Milk Chocolate 32.8% cocoa mín.	32%	24%	Medium-Low	Coating, panning, cookies. Pralines and moulding (i.e. Tablets)

Type	Aprox. Fat Content	% Milk Content	Viscosity	Most Frequent Use
Organic White Chocolate 29.7% cocoa min	36%	24%	Medium-Low	Coating, panning, cookies. Pralines and moulding (i.e. Tablets)

**Presentation :**

Liquid in tanks up to 25,000 kg

Solid in 20 kg bags:

- drops for decoration or melting
- chips 6000 count/kg (2721.58 count/lb), 7500 count/kg (3401.98 count/lb), 9000 count/kg (4082.37 count/lb), 12,000 count/kg (5443.16 count/lb), 22,000 count/kg (9979 count/lb).

**ORGANIC CHOCOLATE POWDER**

Natra's UNIQUE CHOCOLATE POWDER is made out of authentic chocolate, refined and conched following the traditional methods that yield the highest quality flavor and aroma.

It is an ALL NATURAL chocolate that contains sugar, cocoa mass, cocoa butter, defatted cocoa and natural vanilla extract.

Natra chocolate powder is presented in the most convenient presentation for the use in the industry as it is a FREE-FLOWING POWDER that facilitates production processes, with a consequent reduction in production costs. Besides, it is fat reduced, improving SHELF STABILITY and offering a great advantage in low fat applications.

Type	Characteristics & Most Frequent Use
Organic Dark chocolate powder 38% cocoa	Semisweet organic chocolate taste for yogurt, puddings and desserts, chocolate syrups, chocolate icings, nutritional bars and beverages.

**Presentation:** 25 Kg bags.

**NOTE:**

Natra can produce specialized products to meet particular requirements, working closely and confidentially with customers. We can also produce cocoas & chocolates with both Organic and Fair trade certification on demand.



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**COCOA BUTTER**

*Cocoa butter is the characteristic fat of the cacao bean, extracted by hydraulic pressure from the cocoa mass. It is a Pure Prime Pressure butter, thus maintaining all its extraordinary crystallization properties and the natural low fatty acid content of selected cocoa beans. Natra offers different degrees of deodorization in its cocoa butter.*

Type	Characteristics & Most Frequent Use
PPP natural	Cocoa butter with the full flavor of the best natural cocoa, ideal to provide a higher flavor profile to your chocolates and coatings. Also for the extraction of cocoa natural aroma for the flavor industry and to provide a better mouthfeel to pastry and ice cream products. Widely used as well in the pharmaceutical and personal care industries.
PPP semideodorized	Cocoa butter providing a well balanced and standardized cocoa flavor intensity. Use in chocolates and in pastry and ice cream applications.
PPP deodorized	Cocoa butter fully deodorized using a physical process that will not modify its high physicochemical quality. It is the most used cocoa butter for chocolate production as it guarantees a good mouthfeel and crystallization without changing the aromatic profile of the cocoa bean blend used for each chocolate variety. Widely used as well in the pharmaceutical and personal care industries.

**ORGANIC COCOA BUTTER**

**The optimal health comes from a healthy diet and a lifestyle committed to the preservation of our environment.**

*Selected organic cocoa beans with highly aromatic notes.*

Type	Characteristics & Most Frequent Use
Organic PPP deodorized	Cocoa butter fully deodorized using a physical process that will not modify its high physicochemical quality. It is the most used cocoa butter for organic chocolate production as it guarantees a good mouthfeel and crystallization without changing the aromatic profile of the organic cocoa bean blend used for each chocolate variety. Widely used as well in organic personal care products.

**FAIR TRADE COCOA BUTTER**

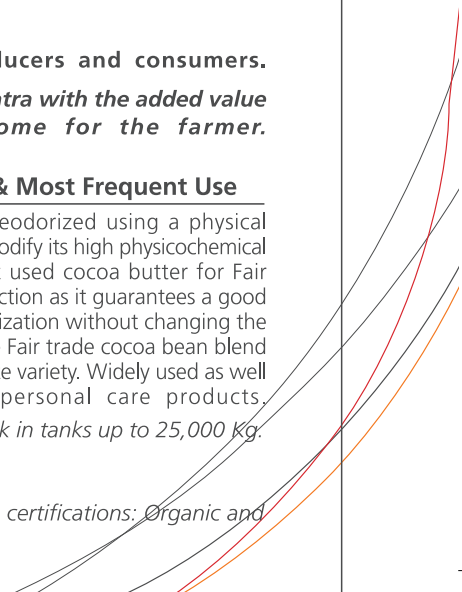
**A fair trade relationship between producers and consumers.**

*The same high quality cocoa powder from Natra with the added value of a guaranteed fair price and income for the farmer.*

Type	Characteristics & Most Frequent Use
Fair trade PPP deodorized	Cocoa butter fully deodorized using a physical process that will not modify its high physicochemical quality. It is the most used cocoa butter for Fair trade chocolate production as it guarantees a good mouthfeel and crystallization without changing the aromatic profile of the Fair trade cocoa bean blend used for each chocolate variety. Widely used as well in the Fair trade personal care products.

**Presentation:** solid in 25 kg boxes or liquid in bulk in tanks up to 25,000 Kg.

**NOTA:**  
 We can also produce cocoa butter including both certifications: Organic and Fair trade.





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**COCOA MASS**

*Cocoa mass is the product resulting from roasting, grinding and refining the cocoa beans after cleaning, drying and winnowing. Natra manufactures conventional, organic and fair trade cocoa mass.*

Type	Characteristics & Most Frequent Use
Standard natural cocoa mass	Chocolate, confectionery, cookies and pastry, ice cream.
Natural cocoa mass from single origin cocoa beans	Premium chocolates that require single origin cocoa beans of the highest aromatic quality.

**ORGANIC COCOA MASS**

**The optimal health comes from a healthy diet and a lifestyle committed to the preservation of our environment.**

*Selected organic cocoa beans with highly aromatic notes.*

Type	Characteristics & Most Frequent Use
Organic natural cocoa mass	Organic chocolates, organic products of confectionery, pastry, bakery and ice cream.
Organic alkalinized cocoa mass pH 7	Organic chocolates, organic products of confectionery, pastry, bakery and ice cream.
Organic natural cocoa mass from single origin cocoa beans	Organic premium chocolates that require organic cocoa beans from unique origins of the highest aromatic quality.

**FAIR TRADE COCOA MASS**

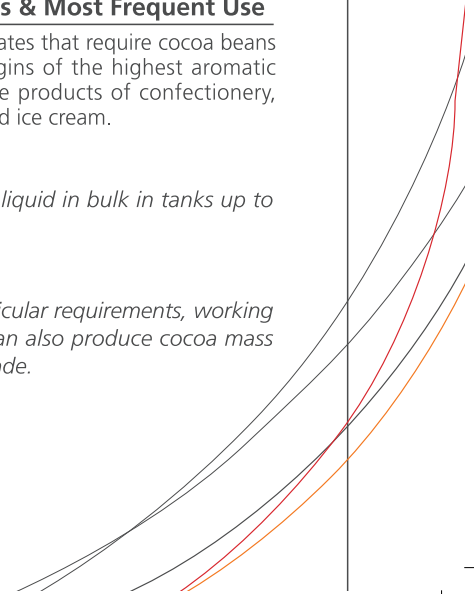
**A fair trade relationship between producers and consumers.**

***The same high quality cocoa powder from Natra with the added value of a guaranteed fair price and income for the farmer.***

Type	Characteristics & Most Frequent Use
Fair trade natural cocoa mass from single origin cocoa beans	Fair trade chocolates that require cocoa beans from unique origins of the highest aromatic quality. Fair trade products of confectionery, pastry, bakery and ice cream.

**Presentation:** *solid in drops in 20 Kg bags and liquid in bulk in tanks up to 25,000 Kg*

**NOTE:**  
*Natra can produce specialized types to meet particular requirements, working closely and confidentially with customers. We can also produce cocoa mass including both certifications: Organic and Fair trade.*





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INDUSTRIAL FILLINGS

*From Natra Allcrump, our plant in Belgium where we manufacture spreads and fillings, we can offer you a wide range of industrial fillings. From all kind of chocolate and hazelnut chocolate fillings to very special selected fillings like strawberry, toffee, cappuccino, praline and..... Our fillings can be adapted to your special requirements in terms of flavour and texture, in other words Taylor Made. Using our products, you will be recognized not only for your product but also for the fillings you use. We have a professional and creative R&D team to assist you. Quality and food safety are the key words of the entire company.*

STANDARD FILLINGS – MOST FRECUENT APPLICATIONS

Taste	Usual Applications
Dark Cocoa filling	Chocolate, bakery and cereal industry.
White Chocolate filling	Chocolate, bakery and cereal industry.
Hazelnut / Chocolate filling	Chocolate, bakery and cereal industry.
Praliné filling ( 25% Hazelnuts)	Chocolate, bakery and Ice cream industry.

SPECIAL TASTE and NEW FILLINGS

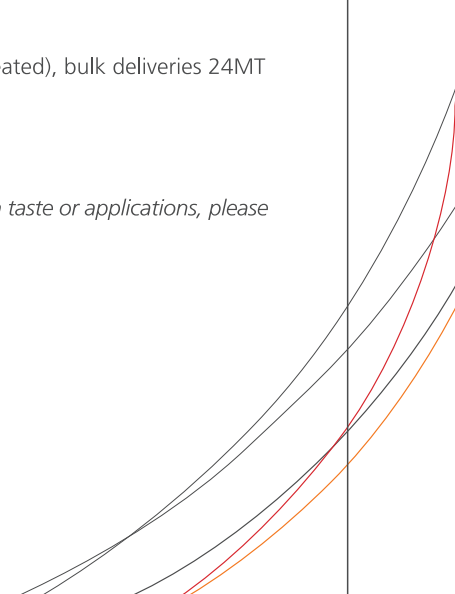
Taste	Usual Applications
Strawberry taste filling	Chocolate and cereal industry.
Capuccino taste filling	Chocolate and cereal industry.
Toffe / Caramel taste filling	Chocolate and cereal industry.

We can produce Organic and / or Fairtrade fillings and kosher productions as well.

**Presentation:**

Buckets 25 kg, containers 1MT (heated or non heated), bulk deliveries 24MT

*NOTE: For more information, new developments in taste or applications, please contact us.*



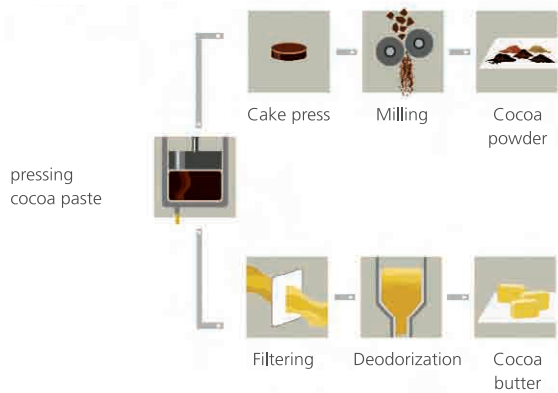
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MANUFACTURING PROCESSES

Cocoa mass manufacturing



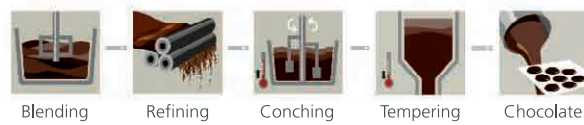
The extraction of cocoa butter and cocoa powder



Chocolate manufacturing



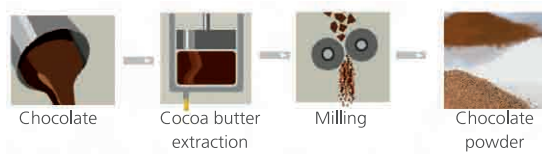
**Ingredients**  
 Sugar  
 Cocoa paste  
 Cocoa butter  
 Powdered Milk  
 Aromas and flavours



Chocolate powder manufacturing



**Chocolate**  
 (25-40% Cocoa butter)



*Environmentally friendly process because it does not use any solvents or chemical additives.*

