ITB COCOA

BY INTABIOTECH



SOURCED IN WEST AFRICA · CRAFTED IN SPAIN

Our New Industrial Cocoa Brand

Discover ITB Cocoa, the evolution of excellence in the cocoa industry. A brand that represents superior quality, constant innovation, and an unwavering commitment to our customers worldwide.

ITB Cocoa

Indulgence Made Success

WWW.INTABIOTECH.COM



CHAPTER 1

Our History and Legacy

ITB Cocoa is the Cocoa brand of **INTABIOTECH SL (ITB)**, a cocoa powder processed entirely in Spain, under EU and international standards (FDA, Codex, etc.), and establishing from the outset a commitment to excellence in the import of raw materials, processing, and subsequent export of high-quality cocoa and other food products.

With over 15 years of experience in the international market, we have evolved our cocoa powder line into a completely renewed brand: **ITB Cocoa**, which symbolises innovation, premium quality, and a profound commitment to the global market and our partners and distributors.

15+
Years of Experience
Consolidating our position in the global market

30K
m² of Facilities
Modern and scalable infrastructure for a variety of products and references

4
Cocoa Production Lines
First-class industrial capacity and expanding daily

500
MT Current Capacity/Month
Production that increases daily: close to 1,500 MT/month expected for 2027

1 **Basic Research**
Identification of opportunities and analysis of technical feasibility

2 **Laboratory Development**
Concept testing and formulation optimisation

3 **Industrial Scaling**
Pilot plant validation and process adjustments

4 **Commercial Launch**
Full-scale production and continuous technical support

CHAPTER 2

ITB Cocoa and its Projection in the Global Market

The global cocoa market represents a dynamic and constantly expanding industry. According to industry estimates, in 2024 it reached a value of **USD 26.7 billion**, and projections indicate a sustained annual growth of **4.7%** until 2034. This outlook reflects a growing demand driven by multiple industrial sectors.

26.7 bn USD
Value of the global cocoa market, 2024*

4.7%
Projected annual growth until 2034*



Food Industry
Chocolates, confectionery, and premium bakery products requiring the highest quality cocoa



Beverage Sector
Functional and nutritious beverages that harness the properties of cocoa



Cosmetics and Personal Care
Beauty products that value the natural and nutritious benefits of cocoa



ITB Cocoa is strategically positioned to capitalise on this growing demand, exporting to key and expanding markets, with an unwavering focus on quality, complete traceability, and exceptional service.

* Industry market estimates; indicative figures.

QUALITY, SUSTAINABILITY, AND TECHNOLOGY

Our Value Proposition



International Registrations and Standards

Our company holds FDA registration and rigorously complies with the most demanding international standards for food quality and safety.



Optimised Processes

Selection of lots with fermentation and drying controlled at origin, guaranteeing exceptional flavour, distinctive aroma, and superior organoleptic characteristics in every batch.



Sustainable Commitment

Environmentally responsible practices, including the innovative valorisation of by-products such as cocoa husk for functional dietary fibres.

CIRCULAR ECONOMY

Waste Reduction

Our circular approach transforms waste into valuable resources, minimising environmental impact and maximising the utilisation of every cocoa component.



Utilisation of the cocoa bean



Reduction of industrial waste



OUR OFFERINGS

ITB Cocoa Product Portfolio

We offer a comprehensive range of premium cocoa products, designed to meet the most demanding needs of the food, cosmetic, and beverage industries worldwide.



STANDARD / PREMIUM

100% Natural Cocoa Powder

Two categories of high-quality products for customer satisfaction. Imported from certified producing countries and processed entirely in Spain.

Weight	**25 kg paper bags with internal polyethylene lining**
Fat	**10–12%**
pH (10 %)	**5.2 ≤ pH ≤ 6.2**

Legal name (EU): fat-reduced cocoa powder, natural



STANDARD / PREMIUM

Alkalised Cocoa Powder 10-12

Imported from certified producing countries and processed entirely in Spain. Alkalised with a natural fat content of 10–12%.

Weight	**25 kg paper bags with internal polyethylene lining**
Fat	**10–12%**
pH (10 %)	**7.2 ≤ pH ≤ 8.0**

Legal name (EU): fat-reduced cocoa powder, alkalised



STANDARD / PREMIUM

Alkalised Cocoa Powder 20-22

Imported from certified producing countries and processed entirely in Spain. Alkalised with a natural fat content of 20–22%.

Weight	**25 kg paper bags with internal polyethylene lining**
Fat	**20–22%**
pH (10 %)	**7.2 ≤ pH ≤ 8.0**

Legal name (EU): cocoa powder, alkalised



NEW

ITB Dutch Cocoa 16% Africa Intense

Premium Dutch cocoa of African origin for high-impact formulations: intense profile, deep colour and the body of 16% cocoa butter.

Origin	**West Africa · processed in Spain**
Fat	**16%**
pH (10 %)	**5.2 ≤ pH ≤ 6.2** **7.2 ≤ pH ≤ 8.0** **6.4 ≤ pH ≤ 7.0**

Legal name (EU): fat-reduced cocoa powder, alkalised



NEW

ITB Cocoa 1% Ultra-Low Fat

Cocoa powder defatted with supercritical CO_2 to about 1% fat: a premium profile, free of residual solvents, for beverages, bakery and nutrition.

Process	**Supercritical CO_2 extraction**
Fat	**≈ 1%**
pH (10 %)	**5.2 ≤ pH ≤ 5.8**

Legal name (EU): fat-reduced cocoa powder



Natural Cocoa Butter

Obtained by mechanical pressing of cocoa liquor, after selecting clean, roasted, and de-shelled beans.

Format	**25 kg blocks**
Shelf life	**24 months on average**

Under Directive 2000/36/EC (in Spain, Royal Decree 1055/2003), cocoa with less than 20% cocoa butter on dry matter is named “fat-reduced cocoa powder”. Indicative values; each batch is supplied with its certificate of analysis.



APPLIED RESEARCH AT ITB COCOA

Innovation and Development

Innovation is the engine that drives our continuous growth. Our Research and Development team consists of highly qualified professionals exclusively dedicated to improving existing processes and developing new cocoa-derived products that bring real value to the market.

We constantly work on optimising processing techniques, improving sensory profiles and developing innovative applications that allow our customers to differentiate themselves in their respective markets.



FEATURED INNOVATION CASE

We have successfully developed **cocoa husk powder** as a rich source of dietary fibre with proven antioxidant properties. This by-product, traditionally discarded, now becomes a valuable functional ingredient for the healthy food industry.

Advanced Analysis

Composition and functional properties studies

Process Development

Optimisation of extraction and refining methods

Continuous Improvement

Superior shelf life and sensory quality



CORPORATE BACKING

ITB Cocoa is a Brand of IntaBiotech

ITB Cocoa operates under the umbrella of **IntaBiotech**, a company specialised in biotechnology applied to the food industry, with a solid track record in innovation and sustainable development. IntaBiotech not only provides the technological foundation and corporate backing for ITB Cocoa but also drives the vision of transforming natural resources into high-value products.

01

Our History and Expertise

Founded in 2013, IntaBiotech was born with the mission to apply advanced scientific principles to improve the quality and functionality of food. Over the years, we have cultivated deep expertise in biotechnology, fermentation, extraction, and processing of natural ingredients, positioning ourselves as a benchmark in the sector. Our trajectory has been built on rigorous research and the constant search for innovative solutions.

02

R&D Capabilities and Infrastructure

IntaBiotech carries out cutting-edge R&D&I in state-of-the-art laboratories and pilot plants for experimentation and scaling of processes. Our multidisciplinary team of scientists and food experts works on optimising biotransformation processes, developing new bioactive molecules, and creating functional ingredients. This positioning ensures maximum quality and efficiency at every stage, from raw material to the final product.

03

Management Team and Corporate Values

Our management team is composed of professionals with extensive experience in biotechnology, business management, and sustainability. At IntaBiotech, we are governed by fundamental values such as innovation, quality, sustainability, transparency, and commitment to consumer health. We firmly believe in responsible production that respects the environment and has a positive impact on communities.

04

IntaBiotech's Support for ITB Cocoa

The ITB Cocoa brand directly benefits from the experience and resources of IntaBiotech, along with strategic partnerships that allow us to offer a first-hand processed product under rigorous, optimised quality control. This synergy ensures that ITB Cocoa offers superior quality, innovative cocoa products with a strong focus on sustainability and functionality.

OPERATIONAL EXCELLENCE IN SPAIN AND FOR THE WORLD

Our Infrastructure and Capacity

Our production plant represents the perfect fusion of cutting-edge technology and perfected traditional processes. With significant operational surface area and possibilities for growth, we have the necessary infrastructure to process large volumes without ever compromising our rigorous quality standards.



01

Selection and Reception

Thorough inspection of each batch of beans according to strict organoleptic and physico-chemical criteria



02

Cleaning and Classification

Elimination of impurities using density and size separation technology



03

Controlled Roasting

Precise temperature profiles to develop the characteristic flavour profile



04

Winnowing and Grinding

Mechanical separation of husks and reduction to specific particle size



05

Pressing and Refining

Extraction of butter and obtaining powder with a defined fat content



06

Quality Control and Packaging

Microbiological, physico-chemical, and sensory analysis before hermetic packaging

4
Production Lines
Simultaneous operation

24/7
Continuous Operation
Maximum efficiency

1,500
MT/month in 2027
Expected capacity

TOTAL FLEXIBILITY

Our installed capacity allows us to cater to everything from specialised small-batch orders to large industrial volumes, always guaranteeing the same standards of excellence. Whether you need 500 kg for a pilot test or 50 tonnes for continuous production, ITB Cocoa has the infrastructure and expertise to serve you efficiently.



QUALITY YOU CAN VERIFY

Certifications and Regulatory Compliance

Our customers' trust is built upon our unwavering commitment to the highest international standards of quality, food safety, and complete traceability. Every product that leaves our facilities has undergone rigorous controls to guarantee its excellence.

FDA Registration

Our plant and products are registered with the United States Food and Drug Administration, complying with all FDA regulations for foreign food facilities exporting to US territory.

Food Safety

We implement management systems based on HACCP (Hazard Analysis and Critical Control Points) to identify, evaluate, and control all significant risks at every stage of processing.

Complete Traceability

An integrated traceability system that allows us to identify the exact origin of each batch, from the producing farm to the final customer, ensuring total transparency in the supply chain.

Quality Control

In-house laboratory equipped with state-of-the-art technology for microbiological, physico-chemical, and sensory analyses. Periodic audits by independent bodies certify our procedures. We are ISO 9001:2015 certified.

100%
Batches Analysed
Exhaustive control

0
Quality Rejections
In the last 2 years

SIMPLIFIED COMMERCIAL AND LOGISTICS PROCESS

How to Work with ITB Cocoa

Doing business with ITB Cocoa is easy, transparent, and efficient. We have designed our commercial and logistics processes with our customers' convenience and peace of mind in mind, offering flexibility in all aspects of the transaction.

01

Initial Contact

Submit your enquiry via email, telephone, or web form. Our team responds within 24 hours with detailed information.

02

Personalised Quotation

We prepare a commercial proposal tailored to your specific needs: products, volumes, specifications, and conditions.

03

Order Confirmation

Once the quotation is accepted, we formalise the order with a contract detailing agreed terms, deadlines, and conditions.

04

Production and Dispatch

We process your order according to specifications and coordinate international logistics until delivery at destination.

Payment Terms

- **Advance payment** — International Bank Transfer Swift/IBAN

For the time being, all orders are placed with advance payment by international bank transfer.



Efficient International Logistics

We work with the main international shipping companies and freight forwarders to ensure timely deliveries in optimal condition. We manage all export documentation: certificates of origin, phytosanitary certificates, quality analysis, and customs documents.

INCOTERMS AVAILABLE FOB CIF CFR EXW

according to customer preference

RETAIL AND LARGE-SCALE DISTRIBUTION

Packaging Formats



01 Doypack without zipper



02 Doypack with zipper



03 Boxed side-gusset bag



04 Side-gusset bag



05 Side-gusset bag for cocoa and mixes



06 Pillow bag



07 Stand-up pouch



08 Tube



09 Tub



THE NATURAL CHOICE FOR INDUSTRIAL COCOA EXCELLENCE

ITB Cocoa: Your Strategic **Partner**

ITB Cocoa represents the perfect fusion of **tradition, innovation, and an unwavering commitment to excellence.** With over 15 years of experience, world-class infrastructure, and a team passionate about cocoa, we are prepared to be the strategic partner your company needs.

Whether you are looking for cocoa beans of the finest varieties, cocoa powder with superior characteristics, pure cocoa butter, or customised OEM solutions, at ITB Cocoa you will find consistent quality, exceptional service, and a true commitment to your success.

- Superior Quality
- Global Reach
- Continuous Innovation
- Sustainability
- Certifications

<24h	98%	24/7
Response Time	**On-Time Deliveries**	**Support Available**
For commercial enquiries	Deadline compliance	Customer care



LET'S TALK COCOA

Initiate Your Partnership Today with INTABIOTECH for ITB Cocoa

We cordially invite chocolate manufacturers, confectionery companies, beverage producers, the cosmetic industry, and all those who value superior quality cocoa, to discover the potential of **ITB Cocoa** to drive their businesses to new levels of success.

EMAIL
cocoa@intabiotech.com
Guaranteed response within 24 hours

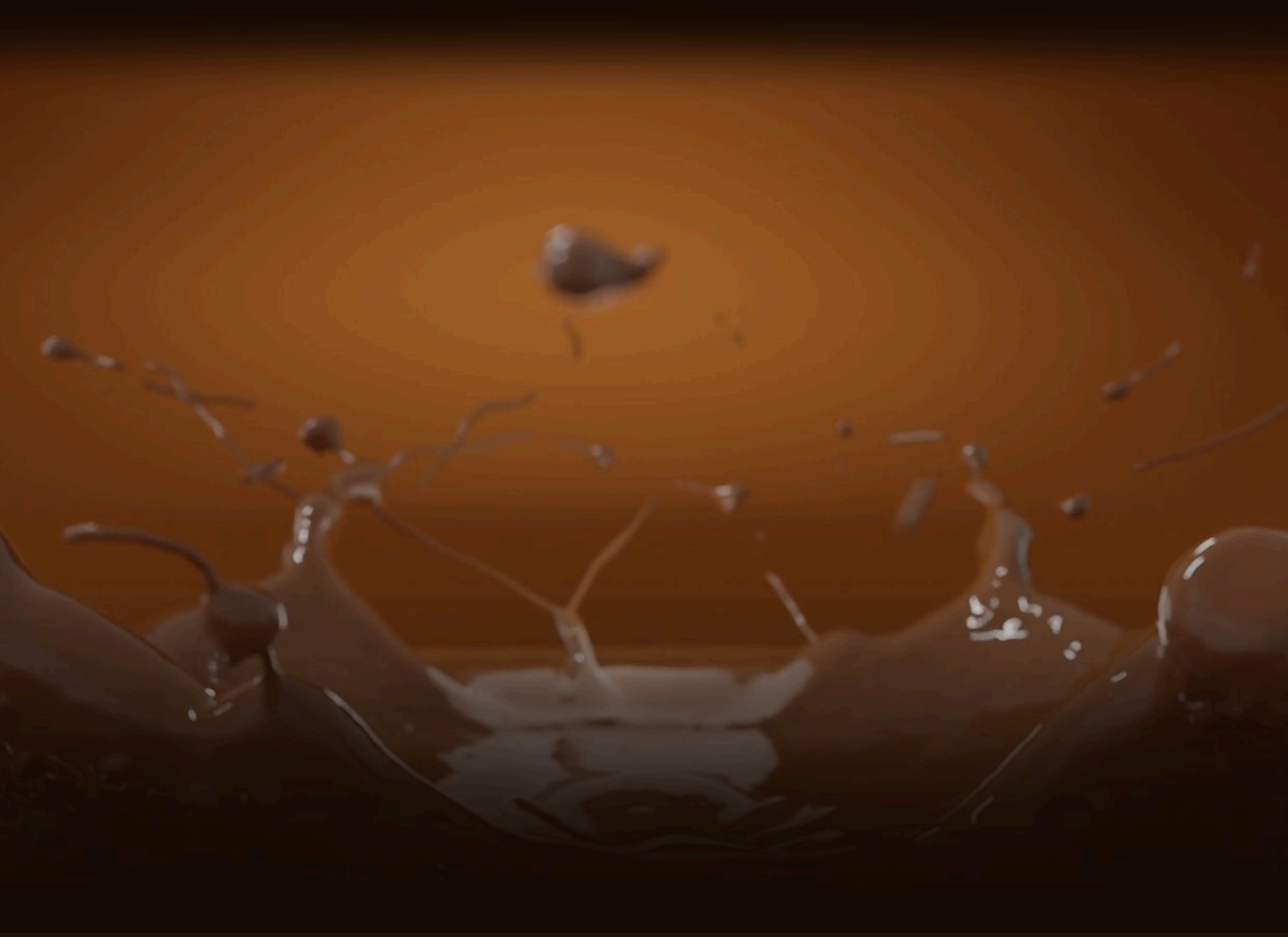
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WEB
www.intabiotech.com
Full information on products and services

Our clients' success is our greatest achievement.

Allow us to be part of your success story. Together, we can create extraordinary products that will delight consumers worldwide.

ITB Cocoa — Innovating the future of industrial cocoa with sustainable technology and natural solutions for the global food industry.



ITB COCOA

Indulgence Made Success

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