

# ITB Cocoa

## 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.



[www.intabiotech.com](http://www.intabiotech.com)

## ITB Cocoa

### Indulgence Made Success

# 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 20 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

### m<sup>2</sup> 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 according to Cocoa needs

## Basic Research

Identification of opportunities and analysis of technical feasibility

## Industrial Scaling

Pilot plant validation and process adjustments

1

2

3

4

## Laboratory Development

Concept testing and formulation optimisation

## 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. 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.

## Food Industry

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

## Beverage Sector

Functional and nutritious beverages that harness the antioxidant 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.



# Our Value Proposition

Quality, Sustainability, and Technology



## International Certifications

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



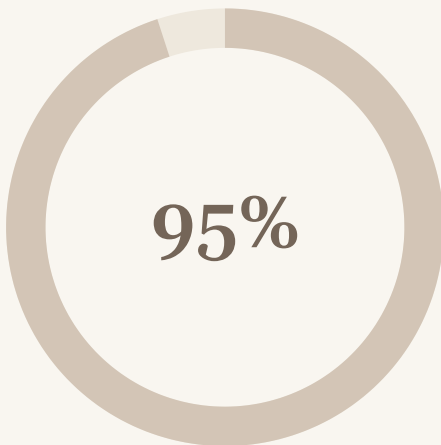
## Optimised Processes

Advanced fermentation and drying techniques that guarantee exceptional flavour, distinctive aroma, and superior organoleptic characteristics in every batch.



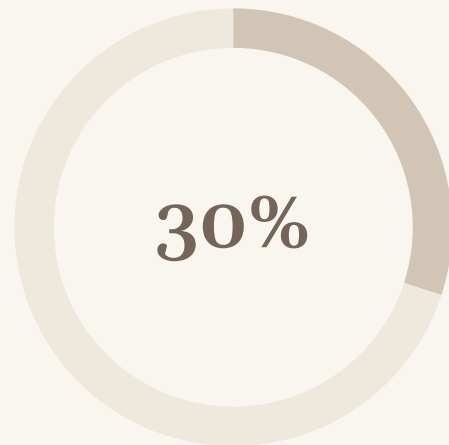
## Sustainable Commitment

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



### Utilisation

Of the cocoa bean



### Reduction

Of industrial waste

## Waste Reduction

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

# 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. Our Offerings



## 100% Natural Cocoa Powder Standard/Premium

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 content: 10-12%

pH value (at 10%):  $5 \leq \text{pH} \leq 5.5$



## Alkalised Cocoa Powder 10-12 Standard/Premium

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 content: 10-12%

pH value (at 10%):  $7.2 \leq \text{pH} \leq 7.8$



## Alkalised Cocoa Powder 20- 22

### Standard/Premium

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 content: 20-22%

pH value (at 10%):  $7.2 \leq \text{pH} \leq 8.0$



## Natural Cocoa Butter

Obtained by mechanical pressing of cocoa liquor, after selecting clean, roasted, and de-shelled beans. In 25 kg blocks with an average shelf life of 24 months.

# ITB Cocoa

## Indulgence Made Success

# Innovation and Development

## Applied Research at ITB Cocoa

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



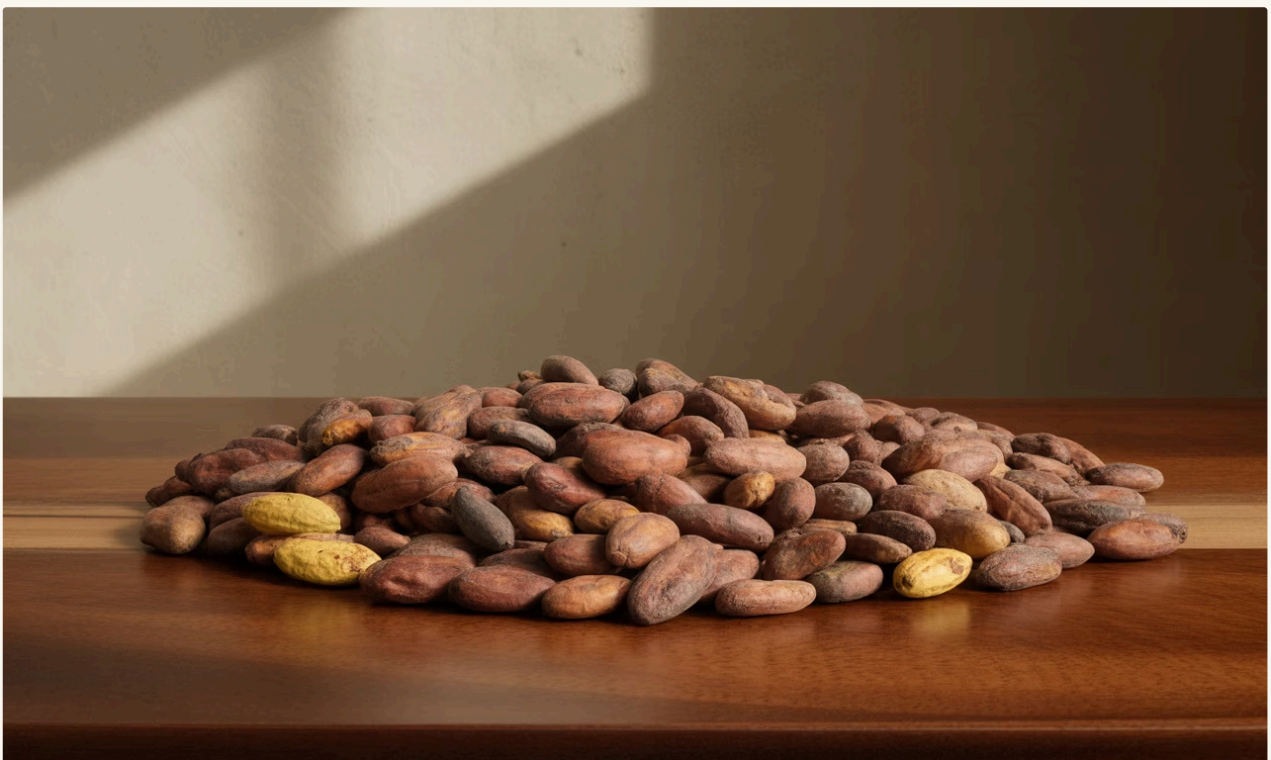
### Process Development

Optimisation of extraction and refining methods



### Continuous Improvement

Superior shelf life and sensory quality



# ITB Cocoa is a Brand of IntaBiotech

ITB Cocoa operates under the umbrella of **IntaBiotech**, a leading company 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.

## 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.

## 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.

## 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.

## IntaBiotech's Support for ITB Cocoa

The ITB Cocoa brand directly benefits from IntaBiotech's experience and resources, 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.



# Our Infrastructure and Capacity

## World-Class Operational Excellence in Spain and for the World

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

## 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.



Elevate your  
creation.

# 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, physicochemical, and sensory analyses. Periodic audits by independent bodies certify our procedures. We are ISO 9001:2015 and other certified.

**100%**

### Batches Analysed

Exhaustive control

**0**

### Quality Rejections

In the last 2 years

# How to Work with ITB Cocoa

## Simplified Commercial and Logistics Process

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.



### Initial Contact

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



### Personalised Quotation

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



### Order Confirmation

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



### Production and Dispatch

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

## Flexible Payment Options

- **International Bank Transfer** – Swift/IBAN (General System)
- **Letter of Credit (L/C)** – Increased security for both parties (Dependent on Countries)
- **Negotiable Terms** – Advances, payment on delivery, or credit according to history

📄 For frequent customers, we offer preferential conditions and payment facilities based on volume and established commercial relationship.

## Efficient International Logistics

We work with the main international shipping companies and freight forwarders to ensure timely deliveries and 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.

# INTABIOTECH Cocoa Powder



INTABIOTECH  
IN  
NO  
VA  
CIÓN



**INTABIOTECH SL**  
Biotecnología Alimentaria:  
Del Laboratorio a tu Mesa

R+D+i Española para el Mundo

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We Are  
Intabiotech

[www.intabiotech.com](http://www.intabiotech.com)

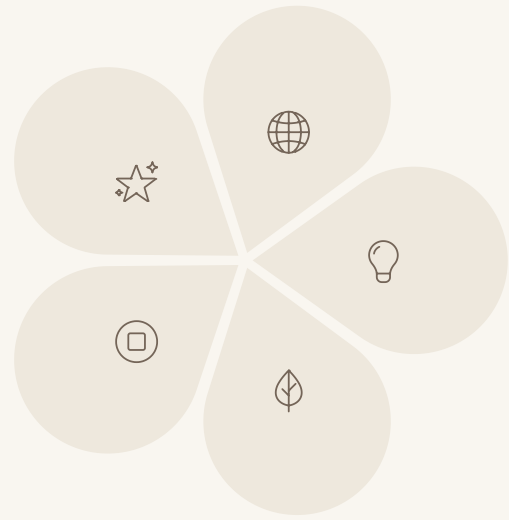







# ITB Cocoa: Your Strategic Partner

## The Natural Choice for Industrial Cocoa Excellence

ITB Cocoa represents the perfect fusion of **tradition, innovation, and an unwavering commitment to excellence.** With over 20 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**

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**<24h**

**Response Time**

For commercial enquiries

**98%**

**On-Time Deliveries**

Deadline compliance

**24/7**

**Support Available**

Customer care

# ITB Cocoa

## Indulgence Made Success

# 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

[intabiotech@intabiotech.com](mailto:intabiotech@intabiotech.com)

Guaranteed response within  
24 hours

## Telephone

+34 881 092 720

Personalised attention  
during business hours

## Web

[www.intabiotech.com](http://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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