



AMNEX GmbH supplies premium cocoa powders, cocoa derivatives, coffee beans and instant coffee products for chocolate factories, bakeries, beverage producers, dairy manufacturers, confectionery industries and food ingredient importers worldwide.



PREMIUM QUALITY
Consistent quality you can trust



GLOBAL SOURCING
Carefully selected from the best origins



STRICT QUALITY CONTROL
Advanced processing & testing standards



GLOBAL SUPPLY
Reliable logistics to over 100 countries



TRUST & PARTNERSHIP
Long-term relationships built on reliability

01 NATURAL COCOA POWDER



Pure, non-alkalized cocoa powder with natural acidity and authentic chocolate flavor. Ideal for bakery, beverages, dairy and confectionery.



02 LIGHT ALKALIZED COCOA POWDER



Mild flavor with light brown color. Perfect for beverages, ice cream and light baked applications.



03 MEDIUM ALKALIZED COCOA POWDER



Balanced flavor and strong color. Ideal for bakery, chocolates and confectionery.



04 DARK ALKALIZED COCOA POWDER / LM60



High color intensity and deep cocoa flavor. Ideal for premium chocolate, coatings and industrial use.



05 ALKALIZED COCOA POWDER FOR BAKERY



Specially formulated for bakery products to deliver rich color, smooth flavor and consistent performance.



06 ALKALIZED COCOA POWDER FOR DAIRY



Ideal for dairy applications such as milk, ice cream, yogurt and flavored beverages. Smooth, soluble and consistent.



07 COCOA BUTTER



Premium cocoa butter with excellent melt profile and stable performance. Used in chocolates, confectionery and cosmetic industries.



08 COCOA LIQUOR / COCOA MASS



Pure cocoa liquor (cocoa mass) made from premium cocoa beans. Essential ingredient for chocolate and confectionery production.



09 COCOA BUTTER SUBSTITUTE - COATING TYPE



High quality coating type substitute ideal for enrobing, molding and coating applications. Excellent workability and shine.



10 GREEN COFFEE BEANS



Unroasted green coffee beans sourced from the finest plantations. Available in Arabica, Robusta and custom blends.



11 ARABICA COFFEE BEANS



Premium Arabica coffee beans with excellent aroma, mild acidity and smooth body. Perfect for specialty coffee.



12 GRANULATED COFFEE / INSTANT COFFEE



High quality instant coffee with excellent solubility, rich aroma and consistent taste. Ideal for retail and industrial use.



WHY CHOOSE AMNEX?



Premium Quality International standards



Advanced Processing & Technology



Reliable Logistics & Fast Delivery



Competitive Prices & Flexible Supply



Custom Blends & Private Label Support

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OUR CERTIFICATIONS



AMNEX

PURE SPANISH COCOA EXCELLENCE

NATURAL COCOA POWDER

100% NATURAL • NON-ALKALIZED • AUTHENTIC COCOA

THE ESSENCE OF TRUE COCOA

AMNEX Natural Cocoa Powder is a premium non-alkalized cocoa powder produced in Spain from carefully roasted cocoa beans.

It retains the natural acidity, authentic chocolate aroma, and light brown color of the cocoa bean — offering manufacturers and artisans a pure, clean-label ingredient for their finest chocolate, bakery, dairy and beverage creations.



Natural Goodness in Every Spoon 




				
100% NATURAL	AUTHENTIC COCOA FLAVOR	CLEAN LABEL INGREDIENT	EXCELLENT BAKING PERFORMANCE	EASY BLENDING & DISPERSION

TECHNICAL SPECIFICATIONS	
PARAMETER	SPECIFICATION
Origin	Spain
Manufacturer	AMNEX GmbH
Type	Non-Alkalinized Cocoa Powder
Color	Light to Medium Brown
pH Value	5.2 – 5.8
Fat Content	10 – 12 %
Moisture	≤ 5 %
Ash (on dry basis)	≤ 8 %
Fineness (200 mesh)	≥ 99 %
Flavor	Pure cocoa, slightly acidic
Aroma	Fruity chocolate
Microbiological Load	< 5,000 CFU/g
Certifications	ISO, Halal, Kosher, EU Food Grade
Shelf Life	24 Months

 Produced in Spain under strict European standards for quality and safety.





WIDE RANGE OF APPLICATIONS	
	BAKERY & PASTRY <ul style="list-style-type: none"> • Cakes • Muffins • Brownies • Cookies • Biscuits • Pastries
	CHOCOLATE & CONFECTIONERY <ul style="list-style-type: none"> • Chocolate Fillings • Truffles • Compound Chocolate • Chocolate Spreads • Bars
	DAIRY & ICE CREAM <ul style="list-style-type: none"> • Ice Cream • Chocolate Milk • Yogurt • Milkshakes • Dairy Desserts
	BEVERAGES <ul style="list-style-type: none"> • Instant Cocoa Drinks • Hot Chocolate • Functional Beverages
	NUTRITION & HEALTH <ul style="list-style-type: none"> • Protein Powders • Granola • Breakfast Cereals • Energy Bars • Nutraceutical Products

KEY BENEFITS	
	100% natural, non-alkalized cocoa powder
	Authentic, bright cocoa flavor with natural acidity
	Perfect interaction with baking soda for great texture and rise
	Light to medium brown color for clean appearance
	Excellent solubility and uniform dispersion
	Clean label – No additives, no artificial colors
	Consistent quality in every batch

SENSORY PROFILE	
	Color: Light to medium brown
	Aroma: Fruity, natural cocoa aroma
	Flavor: Bright chocolate, slightly acidic
	Texture: Fine, smooth powder
	Mouthfeel: Clean and pleasant
	Aftertaste: Natural cocoa finish

NATURAL VS ALKALIZED COCOA		
FEATURE	NATURAL COCOA (AMNEX)	ALKALIZED COCOA
Color	Light to medium brown	Dark brown
pH	5.2 – 5.8	7.2 – 8.2
Flavor	Fruity, bright, authentic	Smooth, mellow
Acidity	Natural	Reduced
Baking Soda Reaction	Excellent	Limited
Ideal For	Bakery, Drinks, Dairy	Chocolate, Coatings

MICROBIOLOGICAL STANDARDS	
PARAMETER	SPECIFICATION
Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. Coli	Not Detected
Salmonella	Not Detected
Heavy Metals	EU Compliant

PACKAGING OPTIONS			
			
25 KG Multi-Layer Kraft Bags	Carton Packing	Big Bag (500-1000 KG)	Bulk Supply (Drums)

 Custom labeling and private label options available.



EXPORT DOCUMENTS
<ul style="list-style-type: none"> ✓ Commercial Invoice ✓ Packing List ✓ Certificate of Analysis (COA) ✓ Certificate of Origin (Spain) ✓ Health Certificate ✓ Bill of Lading ✓ SGS / Intertek Inspection (Upon Request) 

STORAGE CONDITIONS
<ul style="list-style-type: none">  Store below 25°C  Keep dry and away from moisture  Avoid direct sunlight  Keep packaging tightly sealed  Shelf Life: Up to 24 Months

RECOMMENDED DOSAGE
<ul style="list-style-type: none">  Bakery & Cakes: 4 – 8% Ice Cream & Dairy: 2 – 5% Instant Beverages: 5 – 10% Chocolate & Fillings: 3 – 6% Nutrition Products: 1 – 4%

SUSTAINABLE & RESPONSIBLE
<ul style="list-style-type: none">  Sustainably sourced cocoa beans  Supports ethical farming communities  Low-emission, energy-efficient European manufacturing  Recyclable and eco-friendly packaging

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MADE IN SPAIN 



PRODUCT OF
SPAIN

Premium
**LIGHT ALKALIZED
COCOA POWDER**

SMOOTH FLAVOR • LIGHT COLOR • PERFECT SOLUBILITY

Crafted in Spain for Confectionery Excellence

AMNEX Light Alkalized Cocoa Powder is a premium-quality Dutch processed cocoa produced in Spain using advanced European technology. It delivers mild, smooth chocolate flavor, light brown color, excellent solubility, and outstanding performance in a wide range of confectionery, bakery, dairy, and beverage applications.



- 
**ORIGIN
EUROPE**
- 
**10 – 12%
FAT CONTENT**
- 
**NATURAL &
ALKALIZED**
- 
**EXCELLENT
SOLUBILITY**
- 
**HEAT STABLE &
RELIABLE**
- 
**CONSISTENT
QUALITY**

KEY FEATURES

- ✓ Light brown color – ideal for delicate formulations
- ✓ Smooth, mild chocolate flavor with low acidity
- ✓ Excellent solubility in fat & water systems
- ✓ Neutral pH (7.2 – 7.6) for optimal performance
- ✓ High stability in heat and processing
- ✓ Fine texture for uniform dispersion
- ✓ Consistent quality in every batch



TECHNICAL SPECIFICATIONS

Parameter	Specification
Origin	Spain (Europe)
Color	Light Brown
Fat Content	10 – 12%
pH (10% Solution)	7.2 – 7.6
Moisture	≤ 5%
Ash (On Dry Basis)	≤ 8.5%
Fineness (200 Mesh)	≥ 99%
Flavor Profile	Smooth, Mild Chocolate Flavor
Solubility	Excellent in Fat & Water Systems
Thermal Stability	Excellent
Certifications	ISO, Halal, Kosher, EU Compliant

*Typical values – subject to natural variation.

IDEAL FOR CONFECTIONERY APPLICATIONS



**COMPOUND
CHOCOLATE &
COATINGS**



**FILLINGS &
CREAMS**



**PRALINES &
TRUFFLES**



**CAKES &
PASTRIES**



**BEVERAGES &
INSTANT DRINKS**



**ICE CREAM &
FROZEN
DESSERTS**

BENEFITS THAT MAKE THE DIFFERENCE

-  Light color for natural, premium appearance
-  Excellent compatibility with fats, sugars & dairy
-  Balanced flavor for a smooth chocolate taste
-  Great dispersion with no lumps or sediment
-  Instant solubility for easy processing
-  Reliable performance across all applications
-  Perfect pH balance for stability


PACKAGING & AVAILABILITY

- ✓ 25 kg Multi-layer Kraft Paper Bags
- ✓ Net Weight: 25 kg (55 lbs)
- ✓ Moisture Proof Packaging
- ✓ Palletized for Export
- ✓ Custom Packaging Available

MICROBIOLOGICAL STANDARDS

Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. coli	Absent
Salmonella	Absent

STORAGE CONDITIONS

-  Store in a cool, dry place (15 – 20°C)
-  Protect from direct sunlight and moisture
-  Keep packaging tightly sealed
-  Shelf Life: 24 Months

WHY CHOOSE AMNEX COCOA?

-  Premium European Quality
-  Advanced Dutch Process
-  Strict Quality Control
-  Halal & Kosher Certified
-  EU Food Grade Compliant
-  Consistent Supply Worldwide



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LIGHT COLOR. SMOOTH FLAVOR. SUPERIOR PERFORMANCE.
AMNEX LIGHT ALKALIZED COCOA POWDER – THE PERFECT CHOICE FOR CONFECTIONERY EXCELLENCE.



AMNEX GmbH
Premium Cocoa & Coffee Ingredients Supplier



PRODUCT OF
SPAIN

ALKALIZED COCOA POWDER

For Bakery & Industrial Use

RICH COLOR • SMOOTH FLAVOR • PERFECT FOR BAKING

AMNEX Alkalized Cocoa Powder is a premium-quality Dutch process cocoa produced in Spain using advanced alkalization technology. It delivers rich chocolate flavor, deep brown color, excellent solubility and superior stability in baking, confectionery, beverages and industrial food applications.



ORIGIN
SPAIN



10 - 12%
FAT CONTENT



NATURAL
& PURE



EXCELLENT
SOLUBILITY



HEAT STABLE
& RELIABLE

KEY BENEFITS

- ✓ Deep Brown Color – stable during baking
- ✓ Smooth & Balanced Chocolate Flavor
- ✓ Reduced Acidity (pH 7.2 – 7.5)
- ✓ Excellent Solubility & Dispersion
- ✓ Improves Texture & Aroma
- ✓ Heat Stable – ideal for industrial baking
- ✓ Suitable for wide range of applications



APPLICATIONS



CAKES & SPONGE



MUFFINS & CUPCAKES



BROWNIES



COOKIES & BISCUITS



WAFERS



BEVERAGES



ICE CREAM



FILLINGS & TOPPINGS



CONFECTIONERY

PACKAGING



25 kg Multi-layer
Kraft Paper Bags

- ✓ Moisture Proof
- ✓ Food Grade
- ✓ High Strength
- ✓ Palletized Packing

EXPORT DOCUMENTS



- ✓ Certificate of Origin (Spain)
- ✓ Certificate of Analysis (COA)
- ✓ Health Certificate
- ✓ Phytosanitary Certificate
- ✓ Invoice & Packing List
- ✓ Bill of Lading

WHY CHOOSE AMNEX?

- ✓ Premium Spanish Quality
- ✓ Consistent Batch Quality
- ✓ Competitive Prices
- ✓ Reliable Global Supply
- ✓ Customization Available
- ✓ Timely Delivery

SUITABLE FOR INDUSTRIES

- 🍪 Bakery Industry
- 🍪 Confectionery Industry
- 🍫 Chocolate Manufacturers
- 🥛 Beverage & Dairy Industry
- 🏪 Food Ingredient Distributors

TECHNICAL SPECIFICATIONS

Parameter	Specification
Origin	Spain
Color	Medium to Dark Brown
pH (10% Solution)	7.2 – 7.5
Fat Content	10 – 12%
Moisture	≤ 5%
Ash (On Dry Basis)	≤ 9%
Fineness (200 Mesh)	≥ 99%
Flavor	Smooth, Deep Chocolate Taste
Aroma	Natural Cocoa Aroma
Thermal Stability	Excellent
Heavy Metals	Within EU Limits
Certifications	ISO, Halal, Kosher, EU Compliant
Shelf Life	24 Months
Packaging	25 kg Multi-layer Kraft Paper Bags

THE DUTCH PROCESS ADVANTAGE

Through controlled alkalization, natural cocoa is refined to reduce acidity and enhance color, flavor and solubility – resulting in a smoother taste and better performance in baking.



RECOMMENDED USAGE LEVEL

Application	Recommended Use
Cakes & Muffins	5 – 10%
Brownies	8 – 15%
Cookies & Biscuits	3 – 7%
Beverages	1 – 3%
Fillings & Toppings	5 – 12%
Ice Cream	2 – 5%

MICROBIOLOGICAL STANDARDS

Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. coli	Absent
Salmonella	Absent

STORAGE

- Store in cool, dry place (15 – 20°C)
- Protect from strong odors and moisture
- Keep packaging tightly closed
- Shelf Life: 24 Months

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PREMIUM
QUALITY



RELIABLE
SUPPLY



COMPETITIVE
PRICING



WORLDWIDE
DELIVERY

RICH FLAVOR. PERFECT COLOR. PROFESSIONAL RESULTS. THAT'S AMNEX COCOA.



AMNEX

PREMIUM COCOA & COFFEE INGREDIENTS SUPPLIER



PRODUCT OF SPAIN

ALKALIZED COCOA POWDER

For Dairy Products

SMOOTH FLAVOR • EXCELLENT SOLUBILITY • DAIRY STABILITY

AMNEX Alkalized Cocoa Powder is a premium-quality Dutch process cocoa produced in Spain, specially designed for the dairy industry. It delivers a smooth, clean chocolate taste, rich aroma, and consistent performance in all milk-based applications.



ORIGIN SPAIN



10 - 12% FAT CONTENT



NATURAL & PURE



EXCELLENT SOLUBILITY



HEAT STABLE & RELIABLE



EU FOOD GRADE

PERFECT FOR DAIRY APPLICATIONS

- ✓ Instant solubility in milk and water
- ✓ Stable color in pasteurization and UHT processes
- ✓ Smooth, round chocolate flavor
- ✓ Excellent dispersion with no lumps or sedimentation
- ✓ Compatible with milk proteins and dairy fat
- ✓ Consistent quality and performance in every batch



TECHNICAL SPECIFICATIONS

Parameter	Specification
Origin	Spain
Color	Light to Medium Brown
pH (10% Solution)	7.2 ± 0.2
Fat Content	10 - 12%
Moisture	≤ 5%
Ash (On Dry Basis)	≤ 8%
Fineness (200 Mesh)	≥ 99%
Flavor Profile	Smooth, Round, Creamy Cocoa
Solubility	Excellent in Milk & Water Systems
Thermal Stability	High (Pasteurization & Sterilization)
Certifications	ISO, Halal, Kosher, EU Compliant

*Typical values - subject to natural variation.

IDEAL FOR ALL DAIRY APPLICATIONS



CHOCOLATE MILK & UHT BEVERAGES



ICE CREAM & FROZEN DESSERTS



YOGURTS & DAIRY DESSERTS



INSTANT COCOA & DRINK MIXES



CUSTARDS, CREAMS & CHEESE DESSERTS

THE SCIENCE OF QUALITY

Our advanced alkalization process neutralizes natural acidity, enhancing flavor, color, and solubility. The result is a cocoa powder that performs perfectly in milk-based systems, delivering stable taste and texture from production to shelf.



MICROBIOLOGICAL STANDARDS

Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. coli	Absent
Salmonella	Absent



HALAL CERTIFIED



KOSHER CERTIFIED



EU FOOD GRADE

PACKAGING

- 25 kg Multi-layer Kraft Paper Bags
- Net Weight: 25 kg (55 lbs)
- Palletized for Export
- Moisture Proof Packaging
- Custom Packaging Available



STORAGE CONDITIONS

- 🌡️ Store in a cool, dry place (15°C - 20°C)
- ☀️ Protect from direct sunlight and moisture
- 📦 Keep packaging tightly closed after each use
- 🕒 Shelf Life: 24 Months

INDUSTRIAL ADVANTAGES



Consistent Quality



Reliable Supply



Advanced Dutch Process



Competitive Pricing



Global Delivery

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PREMIUM SPANISH COCOA POWDER FOR CREATIVE DAIRY INNOVATIONS



Premium ALKALIZED COCOA POWDER

RICH COLOR • SMOOTH FLAVOR • SUPERIOR PERFORMANCE

AMNEX Alkalized Cocoa Powder is a premium-quality Dutch processed cocoa produced using advanced European technology. It delivers deep brown color, refined chocolate taste, excellent solubility and outstanding stability for a wide range of food and beverage applications.



AMNEX
Cocoa Industry
Natural & Alkalized

PRODUCT OF EUROPE

25 kg
55 lbs
NET WEIGHT

KEY FEATURES

- ✓ Deep dark brown to black color
- ✓ Smooth, well-balanced chocolate flavor
- ✓ Excellent solubility in fat & water
- ✓ Low acidity, neutral pH (7.4 – 7.8)
- ✓ High stability in heat & processing
- ✓ Fine texture for uniform dispersion
- ✓ Consistent quality in every batch



TECHNICAL SPECIFICATIONS

PARAMETER	SPECIFICATION
Origin	Europe
Color	Deep dark brown to black
Fat Content	10 – 12%
pH (10% Solution)	7.4 – 7.8
Moisture	≤ 5%
Ash (On Dry Basis)	≤ 9%
Fineness (200 Mesh)	≥ 99%
Flavor Profile	Strong cocoa aroma, low bitterness
Dispersibility	Excellent in fat & water systems
Microbiology	Complies with EU food safety standards
Certifications	ISO, Halal, Kosher
Manufacturer	AMNEX Cocoa Industry

IDEAL FOR A WIDE RANGE OF APPLICATIONS



BENEFITS THAT MAKE THE DIFFERENCE

- ✓ Intense color retention
- ✓ Refined taste with low acidity
- ✓ Excellent solubility in milk, water & fat
- ✓ Stable pH for all formulations
- ✓ Heat stable – ideal for industrial use
- ✓ Consistent color, flavor & quality

MICROBIOLOGICAL STANDARDS

Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. coli	Absent
Salmonella	Absent



PACKAGING & AVAILABILITY

- 25 kg Multi-layer Kraft Paper Bags
- Net Weight: 25 kg (55 lbs)
- Moisture Proof Packaging
- Palletized for Export
- Custom Packaging Available



STORAGE CONDITIONS

- 🌡️ Store in a cool, dry place (15°C – 20°C)
- ☀️ Protect from direct sunlight and moisture
- 🔒 Keep packaging tightly sealed after each use
- 🕒 Shelf Life: 24 Months

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ALKALIZED COCOA POWDER

Premium Quality. Exceptional Performance

RICH COLOR • SMOOTH FLAVOR • SUPERIOR SOLUBILITY

Amnex Alkalized Cocoa Powder is produced using advanced Dutch alkalization technology that delivers deep dark color, refined chocolate taste, excellent solubility and outstanding stability for a wide range of food & beverage applications.



ORIGIN EUROPE 10 - 12% FAT CONTENT NATURAL & PURE EXCELLENT SOLUBILITY HEAT STABLE & RELIABLE pH 7.4 - 7.8 NEUTRAL



AMNEX®

Cocoa Industry
Natural & Alkalized



- ✓ Halal Certified
- ✓ Kosher Certified
- ✓ EU Food Grade



TECHNICAL SPECIFICATIONS

Parameter	Specification
Color	Deep Dark Brown to Black
Fat Content	10 - 12%
pH (10% Solution)	7.4 - 7.8 (Neutral)
Moisture	≤ 5%
Ash (On Dry Basis)	≤ 9%
Fineness (200 Mesh)	≥ 99%
Flavor Profile	Strong Cocoa Aroma, Low Bitterness
Dispersibility	Excellent in Fat & Water Systems
Thermal Stability	High - Heat & Process Stable
Microbiology	Complies with EU Standards
Certifications	ISO, Halal, Kosher, EU Grade
Origin	Europe
Packaging	25 kg Multi-layer Kraft Paper Bags

IDEAL FOR A WIDE RANGE OF APPLICATIONS



KEY BENEFITS

- ✓ Extra Dark Color - Exceptional visual appeal
- ✓ Smooth, Well-Balanced Chocolate Flavor
- ✓ Neutral pH (7.4 - 7.8) - Low Acidity
- ✓ Excellent Solubility in Milk, Water & Fat Systems
- ✓ Heat & Process Stable - Retains Color & Flavor
- ✓ Fine Texture - Uniform Dispersion, No Lumps
- ✓ Consistent Quality in Every Batch



PACKAGING



- 25 kg (55 lbs) Multi-layer Kraft Paper Bags
- Moisture Proof Packaging
- Palletized for Export
- Custom Packaging Available

MICROBIOLOGICAL STANDARDS

Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. coli	Absent
Salmonella	Absent

STORAGE CONDITIONS

- 📍 Store in a cool, dry place (15-20°C)
- ☀️ Protect from direct sunlight
- 📦 Keep packaging tightly sealed
- 💧 Avoid strong odors and moisture
- 🕒 Shelf Life: 24 Months

EXPORT DOCUMENTS PROVIDED



WHY CHOOSE AMNEX COCOA POWDER?



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PREMIUM QUALITY



AMNEX

Cocoa Industry
Natural & Alkalized

ALKALIZED COCOA POWDER

LM60

SMOOTH FLAVOR • RICH COLOR • PERFECT SOLUBILITY

AMNEX Alkalized Cocoa Powder LM60 is a premium-quality Dutch processed cocoa powder manufactured in Spain. It delivers a perfect balance of rich cocoa aroma, smooth chocolate taste, and medium-dark brown color. Ideal for chocolate, confectionery, bakery, dairy, beverages and nutrition applications.



ORIGIN SPAIN	10 – 12% FAT CONTENT	NATURAL & ALKALIZED	EXCELLENT SOLUBILITY	HEAT STABLE & RELIABLE	CONSISTENT QUALITY

KEY FEATURES

- ✓ Medium-dark brown color for premium appearance
- ✓ Smooth, well-balanced chocolate flavor
- ✓ Excellent solubility in fat & water systems
- ✓ Neutral pH (7.2 – 7.6) for optimal performance
- ✓ High stability in heat and processing
- ✓ Fine texture for uniform dispersion
- ✓ Consistent quality in every batch



TECHNICAL SPECIFICATIONS

Parameter	Specification
Product	AMNEX Alkalized Cocoa Powder LM60
Origin	Spain
Color	Medium Dark Brown
Fat Content	10 – 12%
pH (10% Solution)	7.2 ± 0.3
Moisture	≤ 5%
Ash (On Dry Basis)	≤ 9%
Fineness (200 Mesh)	≥ 99%
Flavor Profile	Smooth Chocolate Flavor
Solubility	Excellent in Fat & Water Systems
Thermal Stability	Excellent
Certifications	ISO, Halal, Kosher, EU Compliant

*Typical values – subject to natural variation.

IDEAL FOR A WIDE RANGE OF APPLICATIONS

CHOCOLATE & CONFECTIONERY	FILLINGS & CREAMS	PRALINES & TRUFFLES	BAKERY & PASTRY	BEVERAGES & INSTANT DRINKS	DAIRY & ICE CREAM APPLICATIONS	NUTRITION & PROTEIN PRODUCTS

BENEFITS THAT MAKE THE DIFFERENCE

Rich Color Enhances the visual appeal of chocolate and bakery products.	Heat & pH Stability Maintains color, flavor and quality during processing.
Balanced Flavor Mild bitterness with full cocoa taste for perfect taste balance.	Versatile Performance Ideal for a wide range of food and beverage formulations.
Quick Solubility Instant dispersion in milk, water and fat-based systems.	Consistent Quality Carefully controlled production for uniform results.

PACKAGING & AVAILABILITY

- 25 kg Multi-layer Kraft Paper Bags
- Net Weight: 25 kg (55 lbs)
- Palletized for Export
- Moisture Proof Packaging
- Custom Packaging Available
- Private Label Available



MICROBIOLOGICAL STANDARDS

Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. coli	Absent
Salmonella	Absent

STORAGE CONDITIONS

- Store in a cool, dry place (15 – 20°C)
- Protect from direct sunlight and moisture
- Keep packaging tightly sealed after each use
- Shelf Life: 24 Months

EXPORT DOCUMENTATION

- Commercial Invoice
- Packing List
- Certificate of Origin
- Health Certificate
- Certificate of Analysis (COA)
- Bill of Lading



CERTIFICATIONS

HALAL CERTIFIED	KOSHER CERTIFIED	EU FOOD GRADE

DELIVERY TERMS

- | | |
|------------------------|-------------------------|
| • EXW Spain | • CIF Karachi, Pakistan |
| • FCA Spain | • CIF Any EU Port |
| • FOB Spain | • CIF Canada |
| • CFR Destination Port | • CIF GCC Countries |



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CIF Canada

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AMNEX

PREMIUM QUALITY

MEDIUM ALKALIZED COCOA POWDER



100% Natural High Quality Cocoa



SPANISH ORIGIN • PERFECT BALANCE • SUPERIOR PERFORMANCE

AMNEX Medium Alkalized Cocoa Powder is produced in Spain using advanced Dutch alkalization technology to deliver a balanced flavor, medium brown color, excellent solubility and consistent quality for all food and beverage applications.

PRODUCT SPECIFICATIONS

PARAMETER	SPECIFICATION
Origin	Spain
Color	Medium Brown
pH (10% Solution)	7.1 - 7.4
Fat Content	10 - 12%
Moisture	≤ 5%
Ash (Dry Basis)	≤ 8.5%
Fineness (200 Mesh)	≥ 99%
Flavor Profile	Smooth, Balanced Cocoa
Solubility	Excellent in Water & Fat Systems
Shelf Life	24 Months
Packing	25 KG Kraft Paper Bags
Certification	ISO, HACCP, Halal, Kosher

- PERFECT BALANCE**
 Ideal medium brown color & smooth cocoa taste.
- EXCELLENT SOLUBILITY**
 Dissolves easily in water, milk and fat based systems.
- CONSISTENT QUALITY**
 Reliable performance with minimal batch to batch variation.
- THERMAL STABILITY**
 Maintains color and flavor during baking and processing.

WIDE RANGE OF APPLICATIONS

CHOCOLATE & CONFECTIONERY

- Chocolate Compounds
- Coatings & Fillings
- Pralines
- Spreads



BAKERY & PASTRY

- Cakes
- Brownies
- Muffins
- Cookies
- Biscuits



DAIRY & ICE CREAM

- Chocolate Milk
- Yogurt
- Ice Cream
- Dairy Desserts



BEVERAGES

- Hot Chocolate
- Instant Cocoa Drinks
- Vending Mixes
- RTD Beverages



NUTRITION & FUNCTIONAL FOODS

- Protein Powders
- Nutrition Bars
- Cereals
- Meal Replacement



QUALITY & SAFETY ASSURED



- ✓ Produced under strict European quality standards
- ✓ Fully compliant with EU food regulations
- ✓ Advanced Dutch alkalization for improved color, mild flavor & better performance

MICROBIOLOGICAL STANDARDS

Parameter	Specification
Total Plate Count	< 5,000 CFU/g
Yeast & Mold	< 50 CFU/g
E. Coli	Absent
Salmonella	Absent
Heavy Metals	EU Compliant



SPANISH MANUFACTURING HERITAGE
 Made in Spain with state-of-the-art processing technology.



PERFECT MEDIUM BALANCE
 Between light and dark cocoa grades for universal applications.



RICH COCOA AROMA
 Naturally mellow with pleasant chocolate flavor.



VERSATILE & RELIABLE
 Ideal for industrial and artisanal food production.

PACKAGING

- 25 KG Multi-layer Kraft Bags
- PE Inner Liner Protection
- 500 - 1000 KG Big Bags
- Private Label Available
- Palletized Export Packing



EXPORT DOCUMENTS

- Commercial Invoice
- Packing List
- Certificate of Analysis (COA)
- Certificate of Origin (Spain)
- Health Certificate
- Bill of Lading
- SGS / Intertek Inspection (Upon Request)



STORAGE CONDITIONS

- Store below 25°C
- Keep dry & away from moisture
- Avoid direct sunlight
- Keep packaging tightly sealed
- Shelf Life: Up to 24 Months



DELIVERY TERMS

- EXW Spain
- FCA Spain
- FOB Spain
- CFR Destination Port
- CIF Karachi
- CIF Any EU Port
- CIF Canada
- CIF GCC Countries

CONTACT US

AMNEX GmbH
 Premium Cocoa & Coffee
 Ingredients Supplier

- amnex.euromaxgermany.com
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- +92 305 5013759
- +90 536 526 7959
- +49 1573 6565979

THE PERFECT BALANCE BETWEEN LIGHT AND DARK COCOA PROFILES

CHOCOLATE • BAKERY • DAIRY • BEVERAGES • CONFECTIONERY • NUTRITION

AMNEX

GRANULATED COFFEE

INSTANT AROMA • PURE QUALITY
TURKISH EXCELLENCE

100% PURE COFFEE • RICH AROMA • FAST SOLUBILITY

THE PERFECT BLEND OF CONVENIENCE & CRAFTSMANSHIP

AMNEX Granulated Coffee combines the speed of instant coffee with the authentic depth of roasted flavor.

Manufactured in TÜRKİYE using advanced spray- and freeze-drying technologies, this premium instant coffee offers rich aroma, quick solubility, and a naturally smooth taste – ideal for household consumers, horeca businesses, vending machines, and beverage manufacturers worldwide.

It's not just coffee – it's instant satisfaction crafted by AMNEX, a brand known for its dedication to quality, consistency, and authentic taste.



PRODUCED IN
TÜRKİYE



24 MONTHS SHELF LIFE

 100% PURE COFFEE No sugar or additives	 RICH & INTENSE AROMA Freshly roasted	 FAST SOLUBILITY Dissolves in 5-8 seconds	 CONSISTENT QUALITY Same taste every time	 LONG SHELF LIFE Stable up to 24 months
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TECHNICAL SPECIFICATIONS	
PARAMETER	SPECIFICATION
Origin	TÜRKİYE
Type	100% Coffee (Spray-Dried / Freeze-Dried)
Blend	Arabica & Robusta
Color	Golden to Medium Brown
Aroma	Intense, Freshly Roasted
Flavor	Balanced, Smooth and Rich
Moisture Content	≤ 5%
Caffeine Content	2.0 – 2.4%
pH (1% solution)	5.0 – 5.4
Solubility (25°C)	100% soluble within 5–8 seconds
Shelf Life	24 Months
Certifications	ISO 9001, ISO 22000, Halal, HACCP, TÜRK GIDA KODEKSI

FLAVOR & AROMA PROFILE		
	AROMA	Warm, inviting and full-bodied
	FLAVOR	Medium-roasted with hints of cocoa and nuts
	ACIDITY	Mild and pleasant
	BODY	Balanced and smooth
	AFTERTASTE	Clean, satisfying and aromatic
	COLOR (BREWED)	Deep golden-brown



HOW IT'S MADE – THE AMNEX DIFFERENCE

- ROASTING**
Premium Arabica and Robusta beans are roasted at controlled temperatures for perfect aroma.
- EXTRACTION**
Ground coffee is extracted to create a rich and concentrated coffee base.
- CONCENTRATION**
Water is gently removed to enhance flavor intensity without loss of aroma.
- DRYING PROCESS**
Spray-Drying: Fast drying with hot air for consistent granules and affordability.
Freeze-Drying: Low temperature dehydration for superior aroma and flavor retention.
- GRANULATION & SIEVING**
Uniform granule size ensures quick solubility and smooth flow for machines.
- PACKAGING**
Packed under nitrogen or vacuum-sealed conditions to lock in freshness.

WIDE RANGE OF APPLICATIONS

 HOUSEHOLD USE Instant Turkish quality coffee in every cup.	 HORECA & OFFICE Ideal for hotels, restaurants, and offices.	 VENDING MACHINES Perfect granule size for smooth machine flow.	 INSTANT MIXES Ideal for 2-in-1, 3-in-1 and flavored coffee sachets.	 BEVERAGE INDUSTRY Used in RTD drinks, iced coffee, energy beverages & more.
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KEY ADVANTAGES

- ✓ Instant solubility in hot or cold water
- ✓ Long shelf life up to 24 months
- ✓ Consistent taste and aroma in every batch
- ✓ Available in spray-dried and freeze-dried
- ✓ 100% natural – no sugar, no chemicals
- ✓ Customizable roast profiles
- ✓ Suitable for retail and industrial use

MICROBIOLOGICAL STANDARDS

PARAMETER	MAXIMUM LIMIT
Total Plate Count	< 10,000 CFU/g
Yeast & Mold	< 100 CFU/g
E. coli	Not Detected
Salmonella	Not Detected
Coliforms	< 10 CFU/g

CERTIFICATIONS

PACKAGING OPTIONS

RETAIL PACKAGING			
			
50g Glass Jar	100g Glass Jar	200g Glass Jar	Foil Pouch (50g - 500g)
INDUSTRIAL BULK PACKAGING			
			
5kg / 10kg / 20kg Foil Bags	25kg Carton Box	1000kg Big Bag	

Private Label & OEM Packaging Available
Custom branding, labeling & design support.

STORAGE CONDITIONS

- 1 Store in a cool, dry place below 25°C
- 2 Keep tightly sealed after opening
- 3 Avoid direct sunlight and strong odors
- 4 Protect from moisture

SUSTAINABILITY & RESPONSIBILITY

-  Sustainably sourced coffee beans
-  Energy-efficient production process
-  Recyclable and eco-friendly packaging
-  Supporting local communities in Türkiye

EXPORT DOCUMENTS

- ✓ Certificate of Origin
- ✓ Certificate of Analysis (COA)
- ✓ Health Certificate
- ✓ Packing List & Commercial Invoice
- ✓ SGS / Intertek Inspection (Optional)

AVAILABLE ROAST PROFILES

		
LIGHT ROAST	MEDIUM ROAST	DARK ROAST

AMNEX COCOA LIQUOR

– PURE SPANISH COCOA EXCELLENCE



The Heart of Authentic Chocolate Flavor

AMNEX Cocoa Liquor, also known as Cocoa Mass, represents the purest form of cocoa — the foundation of fine chocolate creation.

Produced in Spain under advanced European technology, this premium cocoa paste delivers deep chocolate aroma, velvety texture, and intense natural flavor, making it an essential ingredient for professional chocolatiers, confectioners, and bakeries.



100% PURE COCOA

No additives
No alcohol



RICH AROMA & FULL FLAVOR

Deep chocolate fragrance



SMOOTH TEXTURE

Fine and homogeneous



52–55% NATURAL COCOA BUTTER

Excellent melting and viscosity



PRODUCT OF SPAIN

European Quality • Global Trust

WHAT IS COCOA LIQUOR?

Cocoa liquor is made by grinding carefully roasted and winnowed cocoa nibs into a smooth, flowing paste.

Despite its name, it contains no alcohol — the term "liquor" refers to its liquid state during processing.

It is a 100% pure cocoa ingredient, consisting of both cocoa solids and cocoa butter, naturally present in the bean.



MANUFACTURING EXCELLENCE – MADE IN SPAIN

AMNEX production facility in Spain follows a meticulous process:



Selection of Fine Cocoa Beans
from sustainable origins.



Roasting
to develop aroma and flavor.



Winnowing
to separate the nibs from the shell.



Grinding & Refining
under controlled temperature.



Liquefaction & Homogenization
for a smooth, stable paste.



TECHNICAL ANALYSIS – AMNEX COCOA LIQUOR (SPAIN)

PARAMETER	SPECIFICATION
Origin	Spain
Manufacturer	AMNEX GmbH
Form	Solid block or liquid (paste)
Fat Content	52 – 55% (natural cocoa butter)
Cocoa Solids	45 – 48%
pH (10% solution)	5.2 – 5.8 (natural)
Moisture	≤ 2%
Ash (on dry basis)	≤ 3%
Color	Deep brown
Aroma	Rich cocoa fragrance
Flavor	Intense, full-bodied chocolate taste
Certifications	ISO, Halal, Kosher, EU food-grade

Each batch is produced and analyzed in Spain under strict European standards for quality and safety.

APPLICATIONS OF AMNEX COCOA LIQUOR



CHOCOLATE MANUFACTURING

The heart of all chocolates: dark, milk, and white chocolates. Ensures smooth texture, superior flavor, and perfect crystallization.



COMPOUND COATINGS & ENROBING

Provides color, flavor and smooth texture in compound coatings compatible with CBS, CBR & CBE.



BAKERY & BISCUITS

Adds intense cocoa aroma and rich taste in brownies, cakes, biscuits and other baked goods.



ICE CREAM & DAIRY

Impacts natural chocolate depth, smoothness and creaminess in ice cream and dairy desserts.



FILLINGS & PRALINES & SPREADS

Enhances ganache, pralines and spreads with silky texture and deep chocolate flavor.



SENSORY PROFILE

	Color	Deep natural brown
	Flavor	Intense chocolate, balanced bitterness
	Aroma	Strong and pure cocoa scent
	Texture	Smooth, homogeneous paste
	Mouthfeel	Creamy, full-bodied
	Appearance	Glossy and uniform when melted

PERFORMANCE ADVANTAGES

- ✓ High cocoa butter content (52–55%) for smooth melting
- ✓ Uniform texture for easy processing and refining
- ✓ Stable aroma and color under heat and storage
- ✓ 100% pure cocoa – no additives or sugar
- ✓ Compatible with all fat systems (cocoa butter, CBS, CBR, CBE)
- ✓ Excellent emulsification for smooth blending

PACKAGING & SHELF LIFE



- 5 KG Blocks
- 25 KG Cartons
- Drums / Bulk Supply
- Heated Tanker Supply (Liquid)
- Private Label Packaging Available

Shelf Life:
Solid Form: 24 Months
Liquid Form: 12 Months



AMNEX
GmbH

Ordered Manufactured
by AMNEX GmbH
Made in Malaysia

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AMNEX COCOA BUTTER SUBSTITUTE (CBS)

COATING TYPE

Ordered Manufactured by Amnex GmbH
Made in Malaysia

HIGH PERFORMANCE FAT FOR SMOOTH, GLOSSY & RELIABLE CHOCOLATE COATINGS

AMNEX Cocoa Butter Substitute (Coating Type) is a premium lauric vegetable fat engineered to deliver brilliant gloss, fast setting, smooth texture, and excellent adhesion. It is an ideal and cost-effective alternative to natural cocoa butter in compound chocolate and confectionery coatings.



**HIGH GLOSS
BRILLIANT FINISH**



**FAST SETTING
SHORTER COOLING TIME**



**EXCELLENT
ADHESION**



**SMOOTH
MOUTHFEEL**



**NO TEMPERING
REQUIRED**



**STABLE QUALITY
& SHELF LIFE**



**COST
EFFECTIVE**

PRODUCT DESCRIPTION

Produced in Malaysia using advanced refining and fractionation technology, AMNEX Substitute (Coating Type) is a lauric-based fat that ensures consistent performance in enrobing, coating, and dipping applications. It provides smooth flow, rapid crystallization, excellent viscosity control, and long-term stability – even under tropical conditions.

TECHNICAL SPECIFICATIONS

PARAMETER	SPECIFICATION	
Manufacturer	AMNEX GmbH	
Origin	Malaysia	
Type	Lauric-based vegetable fat	
Form	Solid block / flakes / liquid	
Color	Light cream	
Odor / Flavor	Clean, neutral	
Melting Point (°C)	32 – 34	
Slip Point (°C)	31 – 33	
Solid Fat Content (SFC %)	25°C	66 – 70
	30°C	46 – 52
	35°C	6 – 10
Free Fatty Acids (as oleic)	≤ 0.1 %	
Iodine Value (g I ₂ /100g)	< 5	
Peroxide Value	≤ 1.0 meq O ₂ /kg	
Moisture	≤ 0.1 %	
Trans Fat	Not detected	
Certifications	ISO, HACCP, Halal, Kosher, RSPO (upon request)	

Manufactured in Malaysia under strict quality control by AMNEX GmbH.

APPLICATIONS



BISCUITS & WAFERS
Enrobes biscuits, wafers, and sandwich products with perfect gloss and crisp bite.



ICE CREAM COATINGS
Forms a crisp shell with smooth melt and fast setting.



NUTS & FRUITS
Ensures uniform coating, excellent adhesion and controlled viscosity.



DECORATIVE DRIZZLE
Ideal for drizzling, striping and decorating cakes, donuts and pastries.



CEREAL & CONFECTIONERY
Provides smooth texture, prevents stickiness and improves product stability.

SOLID FAT CONTENT (SFC %)

TEMPERATURE	SFC %
25°C	66 – 70
30°C	46 – 52
35°C	6 – 10

SENSORY PROFILE

Color	Creamy light yellow
Gloss	High, stable & reflective
Aroma	Neutral and clean
Texture	Smooth & fine
Mouthfeel	Crisp snap, melts cleanly
Aftertaste	No waxiness, neutral

PROCESSING GUIDELINES

- Melting Temperature : 45 – 50 °C
- Working Temperature : 35 – 40 °C
- Cooling Tunnel Start : 15 – 18 °C
- Final Product Core Temp : < 20 °C
- Relative Humidity : < 60 %

Do not mix lauric CBS with cocoa butter or non-lauric fats. Cross-contamination can cause fat bloom.



**NO TEMPERING
REQUIRED**

Saves time, energy and technical complexity.



**FAST & EASY
PROCESSING**

Shorter cooling time, ideal for high-speed production.



**SUPERIOR
ADHESION**

Excellent bonding to biscuits, nuts, wafers and more.



**BLOOM
RESISTANT**

Maintains shine and appearance during storage.



**LONG SHELF
LIFE**

Up to 24 months when stored properly.

PACKAGING OPTIONS

- 20 KG Cartons
- 25 KG Cartons
- Solid Blocks
- Flakes
- Chips
- Bulk Liquid Supply



AMNEX
GmbH

For Orders & Inquiries

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MANUFACTURED IN
MALAYSIA



ENGINEERED BY AMNEX GMBH
FOR GLOBAL QUALITY & PERFORMANCE



AMNEX GmbH

Premium Cocoa & Coffee Ingredients Supplier



PRODUCT OF SPAIN

PREMIUM COCOA BUTTER

Pure Spanish Quality • Naturally Refined

The Foundation of Premium Chocolate and Beyond

AMNEX Cocoa Butter is a pure, deodorized, premium-grade cocoa fat produced in Spain under high European quality standards. Renowned for its smooth texture, clean taste, and stable crystallization, it is an essential ingredient for fine chocolate, confectionery, bakery, dairy desserts and cosmetic formulations.



ORIGIN SPAIN



99.8% FAT MIN.



HALAL CERTIFIED



EU FOOD GRADE



NATURAL & PURE



BLOCKS



CHIPS / FLAKES



25 KG BLOCKS

KEY BENEFITS

- SUPERIOR CHOCOLATE PERFORMANCE**
Excellent gloss, smooth melting profile, stable crystallization and rich creamy mouthfeel.
- HIGH PURITY**
99.8% fat content with low moisture and peroxide value ensuring consistent industrial quality.
- VERSATILE APPLICATIONS**
Ideal for chocolate, confectionery, bakery, ice cream, dairy and a wide range of cosmetic products.
- NATURAL & SAFE**
Deodorized, neutral aroma and taste. Safe for food and cosmetic use.



TECHNICAL SPECIFICATIONS

Parameter	Specification
Product	Premium Cocoa Butter
Origin	Spain
Form	Blocks / Chips / Flakes
Color	Pale Yellow to Ivory
Odor	Mild, Clean, Neutral
Flavor	Smooth, Creamy
Fat Content	99.8% Minimum
Melting Point	33°C – 36°C
Free Fatty Acids (as oleic acid)	≤ 1.75%
Moisture & Volatiles	≤ 0.2%
Iodine Value	33 – 42
Peroxide Value	≤ 1 meq O ₂ /kg
Trans Fat	0 g / 100 g
Heavy Metals	Within EU Limits
Certifications	Halal, Kosher, EU Food Grade
Shelf Life	24 Months

*Typical values – subject to natural variation.

APPLICATIONS



CHOCOLATE MANUFACTURING



CONFECTIONERY



BAKERY & PASTRY



ICE CREAM & DAIRY



COSMETICS & PERSONAL CARE



SOAP & BODY CARE

RECOMMENDED DOSAGE GUIDE

Application	Recommended Use (% of Total Formula)
Chocolate	25 – 30%
Compound Coatings	5 – 15%
Bakery Fillings / Glazes	3 – 6%
Ice Cream / Dairy	2 – 5%
Cosmetics / Personal Care	5 – 20%



AVAILABLE PACKING

20 KG BLOCKS

- Chips / Flakes
- Industrial Bulk Packing
- Custom Private Label Available

25 KG BLOCKS



QUALITY ASSURANCE

- ✓ ISO 22000:2018
- ✓ HACCP
- ✓ GMP
- ✓ Halal Certified
- ✓ Kosher Certified
- ✓ EU Food Grade
- ✓ Consistent Quality
- ✓ Traceable Supply Chain



EXPORT DOCUMENTS

- Certificate of Origin (Spain)
- Certificate of Analysis (COA)
- Health Certificate
- Phytosanitary Certificate
- Invoice & Packing List
- Bill of Lading

STORAGE CONDITIONS

- Store in cool, dry conditions at 15°C – 20°C
- Protect from direct sunlight and heat
- Keep packaging sealed after each use
- Avoid strong odors
- Shelf Life: 24 Months



AMNEX GmbH

Premium Cocoa & Coffee Ingredients Supplier

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PREMIUM QUALITY



RELIABLE SUPPLY



COMPETITIVE PRICING



WORLDWIDE DELIVERY

PREMIUM SPANISH COCOA BUTTER – NATURALLY REFINED, CONSISTENT, RELIABLE & PURE FOR CHOCOLATE • BAKERY • CONFECTIONERY • ICE CREAM • COSMETICS