

A small breakthrough for cocoa powders

1 kg and 5 kg bags

Cargill Cocoa & Chocolate



GERKENS CACAO®

Cargill Cocoa and Chocolate serves the food industry primarily with products in industrial packaging such as 25 kg bags, 50 lb bags and super sacs that contain up to 1000 kg.

However we realise that many small and artisanal businesses cannot work with such large industrial packaging and prefer to receive their cocoa powder in more manageable amounts.

To also serve these businesses we are pleased to introduce our new line of 1 kg and 5 kg bags for GT78 and GT50.

A range of applications

The high fat GT78 powders are especially suitable for ice creams, desserts and other dairy products.

The higher fat content yields a great satisfying mouth feel. These powders are also most suitable for bakery applications. Both 20-22% and 22-24% powders behave similarly in these applications.

The low fat GT50 works particularly well in bakery products and dark fillings but can also be used in many other applications. This 10-12% powder is more attractive in price as compared to high fat powders due to the lower cocoa butter content.



Cargill™

Available products in 1 kg and 5 kg packaging

Gerkens® Holland 22-24% GT78

Gerkens® Holland 20-22% GT78

Gerkens® Holland 10-12% GT50

A carton holds either 4 x 5 kg bags or 18 x 1 kg bags.
A 100 x 120 cm pallet of 5 kg bags holds 40 cartons or 800 kg.
A pallet of 1 kg bags holds 40 cartons or 720 kg.

More possibilities: powders and private brand names

On demand we can add other types of powder to the current range. In each individual case we need to determine whether the type physically fits into the available bags as the density of cocoa powder is different per type. We cannot change the dimensions of the bags, which are sized to fit the cartons and pallets.

We can pack under private brand names as well. Interested parties should please note the following guidelines:

- The minimum contract size is 100 MT/year. Distributors can combine their sales to reach this minimum volume.
- We must reach agreement with distributors in advance on:
 - The layout requirements of the bags. The text and information on these bags must comply with the legal requirements (such as 'produced in Holland').
 - The one-time costs of creating the blueprint of the layout for the manufacturer of the 1 kg and 5 kg bags.
 - The labelling to be added to each bag, such as lot number, best before date, indication of the type of powder (can be a fixed reference to the customer) etc. This is required for reasons of traceability in case of complaints.
 - The lead time necessary to have the special bags produced, stock positions etc. to ensure uninterrupted supplies.



The special packaging line for our new 1kg and 5kg bags of cocoa powder.

Technical features

All bags are sealed.

Standard Labelling information indicates: type of powder, lot number, production and/or best before date.

There are limited options to add text in a different language.

All pallets will include a pallet sheet showing lot number and type of powder.

All lots are analysed by the Cargill Wormer laboratory against the standard product specification.

The cartons are well constructed to avoid shipping damage.

All pallets are wrapped in plastic foil. The top layer is covered by a top sheet.

Conform our powder packing policy we only use new pallets from selected dried pinewood.

More information

We trust that this extension of our product range will provide you with more opportunities to grow your business. Should you have any questions, please contact your account manager at Cargill Cocoa & Chocolate.

www.cargillcocoachocolate.com