




100% 
VENEZUELAN COCOA

PROCESADORA CACAO REAL



We are a Venezuelan company, leader in the processing of cocoa beans, obtaining its derivatives such as cocoa butter, liquor and powder. We've been active since 2007.

Our company processes 100% Venezuelan cocoa, combined with the newer technology from Europe.

At KKO Real we work with dedication and commitment during the production and manufacturing processes to provide excellent quality products for both the local and international markets.

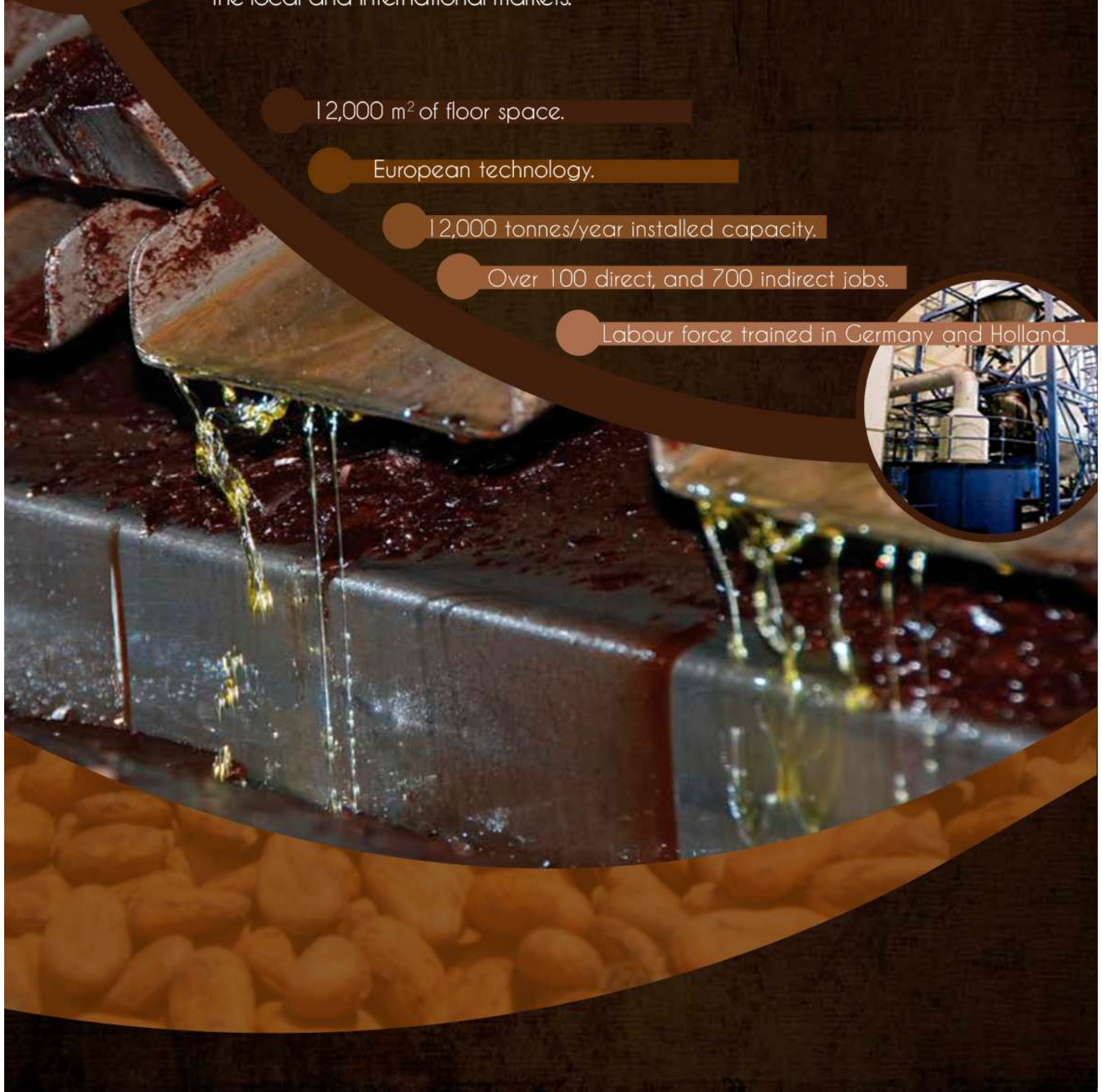

12,000 m² of floor space.

European technology.

12,000 tonnes/year installed capacity.

Over 100 direct, and 700 indirect jobs.

Labour force trained in Germany and Holland.



OUR PRODUCTS



Industrial Products



- Cocoa Liquor
- Cocoa Butter
- Cocoa Powder
 - Natural
 - Alkaline
- Cocoa Nibs

Consumer Products

- Cocoa Powder (Cup and pastry)
- Chocolate Drink
- Powdered Sugar
- Cocoa derivatives (butter, nibs and cocoa liquor)



Venezuelan Cocoa Liquor

Is the resulting product of roasting, grinding and refining grain 100% Venezuelan cocoa after being cleaned, dried and stripped of their shells.



PRODUCTO VENEZOLANO
VENEZUELAN PRODUCT
VENEZOLANISCHES PRODUKT

LICOR DE CACAO
COCOA LIQUOR / KAKAOMASSE

USO INDUSTRIAL / INDUSTRIAL USE / INDUSTRIELLE VERWENDUNG
CONTENIDO NETO / NET WEIGHT / NETTOGEWICHT
20Kg

Physical-Chemical Parameters

Fat content	Min. (49 - 58) %
pH (10% solution)	5,10 - 7,12
Moisture	Max. 2,0 %
Ashes	Max. 16,0 %
Fineness (Passing through 200 or 75 mm sieve mesh)	Min. 95,0%

Microbiological Data

Aerobic Mesophilic plate count (in 1 g)	$< 1 \times 10^3$ UFC
Aerobic Thermophile plate count (in 1 g)	$< 5 \times 10^2$ UFC
Coliforms (in 1 g)	$< 1 \times 10^2$ UFC
Thermophile Spore count (in 1 g)	$< 1 \times 10^2$ UFC
Salmonella (in 250 g)	Absent
Yeast per g	$< 1 \times 10^2$ UFC
Mold per g	$< 1 \times 10^2$ UFC

Contaminants

Copper	Max. 5,0 mg/kg
Lead	Max. 0,5 mg/kg
Arsenic	Max. 1,0 mg/kg
Cadmium	Max. 0,8 mg/kg

Sensory

Color	Characteristic dark brown
Odor / Taste	Characteristic

Stored

Should be stored at temperatures between 18 - 28°C

Packing

20 kg net cardboard box with polyethylene inner bag

Shelf life

24 months from date of manufacturing

Dimensions

Height 19,2 cm	Width 38,3 cm
Depth 27,1 cm	

Venezuelan Cocoa Butter

Is the characteristic Venezuelan cocoa fat, obtained by the pressing process of cocoa paste.

Physical-Chemical Parameters

Free Fatty Acids (as Oleic Acid)	$\leq 1,5 \%$
Saponification Value (mg of KOH/g)	188 - 200
Peroxide Value (meq. Oxygen/kg)	$\leq 3,0$
Refractive Index (D 40°C)	1,453 - 1,462
Melting point (°C)	28 - 35
Iodine Value (Wijs)	33 - 40
Moisture (%)	$< 0,30$
Foreign material	Absent

Microbiological Data

Total plate count (in 1 g)	$< 1 \times 10^3$ UFC
Yeast per g	$< 1 \times 10^2$ UFC
Mold per g	$< 1 \times 10^2$ UFC
Coliforms (in 1 g)	< 10 UFC
Salmonella (in 25 g)	Absent



Sensory

Color	Characteristic yellow
Taste	Characteristic
Odor	Characteristic

Stored

Should be stored at a temperature below 28°C

Packing

20 kg net cardboard box with polyethylene inner bag

Dimensions

Height 22,7 cm Width 38,4 cm
Depth 27,2 cm

Shelf life

24 months from date of manufacturing

Certification

Our cocoa butter filling production line is ISO 22000:2018 certified





POLVO DE CACAO ALCALINIZADO
ALKALIZED COCOA POWDER
ALKALISIERTES KAKAOPULVER

Hecho en / Made in / hergestellt in
República Bolivariana de Venezuela
Licenciado por / Mandated by / lizenziert von
Procesadora Cacao Real, C.A.
RIF: J-01132043-3

As International Confectionery Company, C.C. Procesadora Cacao Real,
Murió C. López A. Sra. de López de C. La Parola, Guaya
Zula, Miranda, Tercer piso (222) 381 00 80
Registrado en el M.P.P. al libro N° A-95.743
C.P.R. N° 000000000

www.kko-real.com @KKORealVe

100% Cacao Venezolano
100% Venezuelan Cocoa
100% Venezolanischer Kakao

Manufactured a temperature of 18 °C to 24 °C
Kondiert a temperature range between 18 °C to 24 °C
Bei einer Temperatur zwischen 18 °C bis 24 °C aufbereitet
Unter internationaler Lebensmittel-Verpackungsanforderung
Confeccionado bajo / bei / Weight / Herstellungsprozess

20 kg

Venezuelan Cocoa Powder

Cocoa powder is the product obtained from the spray cocoa paste devoid of its butter. KKO Real offers different types of cocoa powder depending on the pH:

Natural Cocoa Powder

pH	5,50 - 5,99
Ashes	(6,40 - 7,74) %

Alkalized Cocoa Powder

pH	6,00 - 7,12
Ashes	(7,75 - 10,54) %

Physical-Chemical Parameters

Fat content	(10 - 14) %
Moisture	5 %
Fineness (Passing through 200 or 75 mm sieve mesh)	97,20 %
Sedimentation	Max. 2,0 ml/2,5 g
Foreign material	Absent

Microbiological Data

Aerobic Mesophilic plate count (in 1 g)	$< 1 \times 10^3$ UFC
Aerobic Thermophile plate count (in 1 g)	$< 5 \times 10^2$ UFC
Coliforms (in 1 g)	$< 1 \times 10^2$ UFC
Thermophile Spore count (in 1 g)	$< 1 \times 10^2$ UFC
Salmonella (in 250 g)	Absent
Yeast per g	$< 1 \times 10^2$ UFC
Mold per g	$< 1 \times 10^2$ UFC

Contaminants

Copper	Max. 5,0 mg/kg
Lead	Max. 0,5 mg/kg
Arsenic	Max. 1,0 mg/kg
Cadmium	Max. 0,6 mg/kg

Sensory

Color	Characteristic dark brown
Odor / Taste	Characteristic

Stored

Should be stored at temperatures between 18-28°C

Packing

Packaged in 20 kg, 3-layer Natural MF paper bags, with interior Polykraft lining and micro perforations

Shelf life

24 months from date of manufacturing

Dimensions

Height 59,7 cm	Width 55,0 cm
Depth 15,2 cm	

FINAL PRODUCTS



Cocoa Powder
(Pastry)



Cocoa
Powder
(Cup)



Cocoa Butter



Cocoa
Liquor



Cocoa Nibs



Chocolate
Drinks



Chocolate Bars



Powdered
Sugar

OUR QUALITY CONTROLS

All our products comply with the following requirements:

- Food Chemicals Codex
- Health laws
- COVENIN standards
- Applicable local regulations

- They have been tested with a sample taken from each production batch, in accordance with the quality plan established at the company.

- All ingredients and additives used in this product are permitted under national and international law. The products are packaged in sterile conditions, destined for use in food manufacture.

- Each unit is labelled with its batch number, the date of manufacture and expiry date to ensure traceability.

- KKO Real have been certified according to Organic, Kosher, FAIR TRADE and ISO 22000:2018 certified for our cocoa butter filling line.



OUR CUSTOMERS



Industrias
Amapola, C.A.

La Marcona chocolates

San Simón



OUR SCHOOL

In 2011 we founded the School of Chocolate and Confectionery, which today trains the best chocolate makers in the country. Here you can explore the world of cocoa, including the different techniques, cocoa derivatives and the final products.

- Workshop, courses and specialised training.
- Over 4,000 trained alumni.
- Consultancy for food product companies.



CONTACT

Sales Manager

Ventas@kkoreal.com

Telephone: +58 (212) 381.05.50

Ext. 204 / Phone: +58 (414) 294.44.46

  KKORealVe



WebSite

