



40% Polyphenols Solvent Extraction Cocoa Seed Extract Fine Powder

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Hongbaiyi
- Certification: COA, HPLC
- Model Number: HBY-Cocoa Seed Extract
- Minimum Order Quantity: 1 Kg
- Price: Negotiable
- Packaging Details: 10kg/bag; 25kg/drum
- Delivery Time: 3~5 days, upon receipt of payment
- Payment Terms: T/T, Western Union, MoneyGram
- Supply Ability: 30,000 Kilogram



Product Specification

- Name: Cocoa Seed Extract Powder
- Model Number: Extract Powder
- Type: Cocoa Extract
- Form: Brownish Red Fine Powder
- Part: Seed
- Extraction Type: Solvent Extraction
- Latin Name: Theobroma Cacao
- Active Ingredient: Theobromine From Cocoa Seed Extract
- Specification: 10% 20%
Theobromine, 20%/40% Polyphenols
- Test Method: HPLC
- Main Function: Anti-oxidant, anti-inflammatory, antimicrobial
- Shelf Life: 24 Months
- Highlight: **Fine Cocoa Seed Extract Powder,
Solvent Cocoa Seed Extract Powder,
40% Polyphenols Cocoa Seed Extract Powder**



More Images



Product Description



Unleash the Rich Chocolatey Power: Hongbaiyi Cocoa Seed Extract

Hongbaiyi Cocoa Seed Extract packs a powerful punch of pure, natural cocoa goodness. Made from premium cocoa beans, this concentrated extract delivers the essence of chocolate, boasting a rich and intense flavor profile.

This versatile extract elevates your culinary creations beyond compare. Incorporate it into baked goods, desserts, beverages, and even savory dishes for an extra depth of chocolatey bliss. Hongbaiyi Cocoa Seed Extract is perfect for chefs, bakers, and home cooks alike, allowing you to craft delectable treats that tantalize the taste buds. Embrace the depth of chocolate with Hongbaiyi Cocoa Seed Extract!

Basic Information:

Specification	Details
Source	Cocoa beans (Theobroma cacao)
Form	Liquid extract
Color	Dark brown to black
Aroma	Intense chocolate scent
Active Ingredients	- Cocoa Flavanols (including theobromine) - Alkaloids
Solvent (if applicable)	May vary depending on the extraction method (e.g., water, alcohol)
Standardization	May be standardized for specific active ingredient content (e.g., flavanols)
Solubility	Water soluble (depending on solvent)

Product photos



Functions

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Function	Potential Benefits	Considerations
Flavor Enhancer	Intensifies chocolate taste in desserts, beverages, and baked goods.	May require less cocoa powder compared recipes.
Coloring Agent	Provides a deep, natural brown color to food items.	Experiment with quantities to achieve the desired color.
Antioxidant Source	May contribute to overall health due to the presence of cocoa flavanols.	Research on specific health benefits is ongoing.
Potential Mood Booster	Theobromine may have mild mood-enhancing properties similar (less potent).	Cannot be solely relied upon for significant mood improvement.

Applications

Baked Goods: Add depth to brownies, cakes, cookies, and muffins.

Desserts: Drizzle over ice cream, fruit, or puddings for a decadent touch.

Beverages: Enhance hot chocolate, coffee, or smoothies with a chocolatey kick.

Savory Dishes: Experiment! A hint of cocoa can complement mole sauce, stews, or marinades.

Less is more! The potency of the extract allows you to reduce the amount of cocoa powder typically used while achieving a bolder chocolate taste. Discover endless possibilities with Hongbaiyi Cocoa Seed Extract!



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