



Cocoa makes you happy



INDCRESA
100
YEARS

100 years on, the story has only just begun.
Indcresa, cocoa since 1914.



just as we are

a family business with a multinational network



We wake up every day with a new project that may come from any point in the world.

IndcresaPowder is present on the five continents and is used in countless recipes that make millions of consumers happy.

We are a reflection of our partners, wherever they are, and with them we have grown into the leading specialist manufacturer of Cocoa Powder, obtaining our raw material from producers in Ivory Coast, Ghana, Nigeria, Indonesia, Malaysia, Ecuador, Brazil... amongst other countries.

We invest in R&D because we believe that **Indcresa**Powder must be the best, staying ahead of events and creating new applications.

People first, then ideas.

We believe in keeping the highest business ethics and in the need to improve the standards throughout the supply chain of cocoa to obtain the best harvest, to ensure food quality, safety and environmental conservation.

We are committed, in every sense of the word.

*Mario Crehuet Bubé & Carlos Crehuet Bubé
CEOs of Indcresa.*

Pleasure for your senses



colour



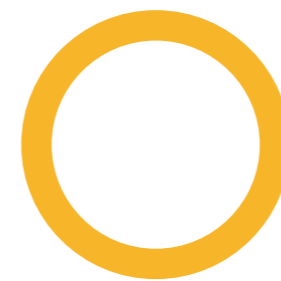
taste



aroma



perception



texture

in action

IndcresaPowder

Feelings and sensations are awakened in our consumers when they taste any of the thousands of products that use **Indcresa**Powder.

IndcresaPowder is an essential ingredient to enrich any recipe that requires chocolate:

Milkshakes, biscuits, cereals, toppings, instant cocoa, cakes and pastries, desserts, ice creams, dairy products, syrup...
... all five senses are aroused by its aroma, taste and texture.

IndcresaPowder: natural, alkalized, reddish, black, high fat, lecithinated...

...exhaustive microbiological controls ensure that **Indcresa**Powder is ideal for use in dairy products.

Lecithinated **Indcresa**Powder has increased wettability, improving its dispersibility, a highly desirable quality in instant cocoas.

The controlled fineness of **Indcresa**Powder intensifies colour and frees flavour in cakes, cobertures and biscuits.

IndcresaPowder enhances the chocolate flavour in all desserts.

**Discover how
Indcresa**Powder
can help bringing your
new development projects
into action, how our
innovative **Cocoa Powders**
can make your consumers
happier than ever.





so natural

IndcresaPowder

Cocoa is one of the oldest fruits in the world. Its history goes back more than 5.000 years, when it was cultivated in tropical areas of America. The discoverers brought the beans to Spain, which dominated the Cocoa trade worldwide for centuries. As a result, an authentically Spanish Cocoa culture came into being, with true masters of its applications emerging here, especially in the field of chocolate-making.

The main products obtained from the Cocoa Beans are: Cocoa Mass, Cocoa Butter and Cocoa Powder.

The raw material used to produce **Indcresa**Powder is obtained after a careful selection of cocoas at source amongst the leading Cocoa producers around the world.

When it reaches our warehouses, Cocoa is analysed to determine its properties and through the most appropriate process of control, we optimise and improve it, taking into account its subsequent behaviour when used in the final products.

Careful selection of Cocoa Powder is essential to improve the flavour, colour, aroma and texture of all its applications.

Together to go that extra mile.

We invite you to team up with **Indcresa**Powder so that you can continue to innovate, ensuring the best results thanks to the tests we conduct at our pilot plant, which was built especially to develop innovative new projects.

THE GUARANTEE
Thousands of applications successfully implemented.
Discover IndcresaPowder just asking us for a sample of the Cocoa Powder you need.



in shape

IndcresaPowder



Partner up with our organisation, enjoy the benefits and ensure your supplies of **IndcresaPowder** wherever you are in the world.

Food quality and safety

We have production capacity of 60.000 tons per year, an amount that we increase year on year as we constantly aim to improve our facilities and capabilities.

We are leaders in the Spanish Cocoa Powder market and one of the main European exporters of this product.

We devote considerable resources to technology, research and innovation to improve and optimise production of **IndcresaPowder**. We keep up with all the latest trends and needs at the major food and drink multinationals, who have given us their seal of approval as suppliers. We also cover the needs of small and medium companies, by providing the best quality standards.

IndcresaPowder is manufactured to the highest quality and food safety standards, with full traceability and certification according to the ISO 9001 and BRC standards, applying the HACCP system for critical points.



Indcresa in the world

80% of Indcresa production is exported from the Company's central facilities in Barcelona, whose services are complemented by the subsidiary Indcresa USA and the commercial office in the Netherlands.

An extensive network of partners, formed by agents and distributors, allows us to maintain a high level of service to our customers. We are always sensitive to their needs, both present and future, constantly seeking to increase our ability to respond to new customer and consumer demands.

First and foremost, we are people and we are professionals with a great belief in teamwork. We are cocoa lovers, connoisseurs and experts engaged in generating trust and commitment as Indcresa ambassadors. We are the best possible guarantee of an excellent business relationship.

We have come a long way and we still have a long way to go. The success of **Indcresa**Powder lies in the origins of this product, in the hands that pick the cocoa pods. The beans from these pods, once toasted at the sun, will ferment to produce the miracle that is cocoa. We use all the latest technology to deliver a product that can be used to create new recipes and to optimise and maximise those that already exist. This fusion of nature and science enables us to conserve the natural properties of cocoa in products using this fine ingredient.

We work alongside organisations that develop sustainable solutions that allow us to certify that all our products are manufactured to environmentally-friendly standards, by promoting a sustainable economy that allows to contribute to improve cocoa plantations, optimise harvests and improve farmers' working conditions.

We are proud of our origins, because there we find the people who select the finest cocoa beans to help us create IndcresaPowder.



the great cocoa family





INDCRESA today

Indcresa is a family Company with a multinational network that has been dedicated exclusively to the manufacturing of cocoa products since 1914.

IndcresaPowder is the range of Cocoa Powders that will help your products to stand out on the market and bring a smile to the face of your consumers.

A history spanning one hundred years – a whole century of experience – and thousands of applications to enhance the flavour and colour of chocolate.

Cocoa consumption increases year after year. We will be prepared to guarantee supplies by expanding our facilities and by increasing our production capacity.

We supply **Indcresa**Powder to large multinationals in the food and drink industry and we deliver exactly the same services to small and medium Companies, by providing the personal attention of our team, who are professionals ready to resolve any doubts you may have and to help you optimise your recipes and costs.

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 **INDCRESA**
PRODUCTOS DEL CACAO

INDCRESA

Albert Einstein 27 | 08223 Terrassa | Barcelona | Spain
T (+34) 93 736 23 70 | F (+34) 93 736 23 71
cocoa@indcresa.com

INDCRESA USA, LLC

909, 10th Street South - Suite 104 | Naples, FL 34102 | USA
T (+1) 239 431 7670 | F (+1) 847 620 0697
usa@indcresausa.com



www.indcresa.com

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