

Warehousekeeper builds factory for semi-finished products

Recent years have seen origin countries produce an increasing volume of semi-finished cocoa products and export them to countries such as Germany, with the result that more and more cocoa liquor and cocoa butter is arriving in ports such as Hamburg.

Responding to this trend, Hamburg-based warehousekeeper H D Cotterell invested in a new cocoa melting facility, which it opened three years ago with the formation of its subsidiary Cotterell Cocoa Services (CCS). Since then, Cotterell has been the only independent company in Germany capable of melting cocoa liquor on behalf of its clients.

More recently, CCS has invested in new melting facilities and, having spent upwards of €10 million on a new production hall with facilities for the deodorization of cocoa butter and sterilization of cocoa liquor. The new plant was formally opened in November 2013.

H D Cotterell is a family-owned business, established in 1890 in the Port of Hamburg. Thomas D Cotterell, the company's managing owner, is the fifth generation of Cotterells to run the company, which is highly experienced in storage, handling, forwarding and quality control.

Added value services

H D Cotterell's core business is the storage of cocoa and cocoa products, along with the storage of dried fruits, nuts, spices and rubber at its 90,000m² warehouse. Mr Cotterell and his 75 employees have a high level of affinity and in-depth understanding of the commodities, and by maintaining close contact with its customers are able to find flexible, individual solutions to client needs.

Thomas Cotterell's strategy has been to develop his company from a traditional warehousekeeper to a modern service provider for the cocoa industry. The first step in doing so was to build a melting facility for cocoa liquor in 2010. This facility is located in one of the warehouses for

cocoa liquor. Built out of stainless steel it has three 25 tonne tanks. The melting operation runs 24 hours a day and can handle approximately 70 tonnes of cocoa a day. The facility of HACCP and ISO certified and for quality purposes CCS cooperates with external laboratories.

Mr Cotterell explained that the melting

The melting operation runs 24 hours a day and can handle approximately 70 tonnes of cocoa a day

operation had been very well received by the company's clients, so much so that he decided to take the next step. At the end of 2012 an old building was torn down in order to build a new production hall to provide additional melting capacity. Now, H D Cotterell is able to melt and deodorize 100 tonnes of cocoa butter per day. The deodorization facility was manufactured

Long known as a warehousekeeper, H D Cotterell in Hamburg has invested in a comprehensive treatment facility for semi-finished cocoa products

H D Cotterell's new facility was opened in November 2013



by Chemtech International in the UK. The melting capacity for cocoa liquor is now 150 tonnes/day, and the liquor can be sterilized using equipment supplied by Petzoldt Heidenauer.

"This service has great benefits for the cocoa sector," said Mr Cotterell. "One of the benefits is its location right in the centre of the Port of Hamburg, with direct access to the road network, which minimizes traffic and handling costs. Another great benefit is the combination of a storage facility for cocoa and melting, which allows for particularly flexible handling. Cocoa can be delivered block or in liquid form. We are convinced that the new facility and the services it provides are the right step and important one for the future of our company and its clients."

Flavour characteristics

After roasting and alkalizing, cocoa butter incorporates all of the typical cocoa flavour elements. It will, therefore, have a distinct cocoa flavour. Cocoa butter made from

alkalized liquor has a somewhat stronger flavour than butter obtained from non-alkalized liquor. Most cocoa butter today is made from alkalinized cocoa liquor. The bitter and very specific cocoa flavor components are accentuated in this type of cocoa butter.

Most often, the term 'natural cocoa butter' is used for cocoa butter that has not been subjected to deodorization, so it has the full cocoa butter flavour. Sometimes the term 'natural cocoa butter' describes the cocoa butter from non-alkalinized (natural) cocoa liquor.

The flavour intensity of cocoa butter can be managed by subjecting it to deodorizing. Depending on the required flavour intensity, cocoa butter can be fully or partially deodorized. Fully deodorized butter has hardly any cocoa flavour of its own, whereas non-deodorized butter absorbs the cocoa flavour components released during the roasting process. The degree of deodorizing is determined by the flavor intensity the cocoa butter user requires. ■ C&CI



The new facility has three 25 tonne stainless steel tanks



Now Available from the ICCO:



INTERNATIONAL COCOA ORGANIZATION

World Cocoa Directory 2013/14

For the first time in six years and in response to many requests, the International Cocoa Organization (ICCO) is pleased to announce the publication of a new edition of the World Cocoa Directory.

Totally updated from the previous edition published in 2007, the new World Cocoa Directory 2013/14 is a unique reference, offering over 3,100 contacts in the public, private and NGO sectors of the cocoa trade, as well as in cocoa processing and the chocolate industry. Over 2,700 changes have been made to company and organization names, telephone numbers and addresses, and hundreds of email and web addresses have been added for the first time.

The new Directory includes worldwide listings for associations, government bodies, smallholder and farmer cooperative groups, shipping and transport lines, certification bodies, chocolate manufacturers, suppliers and distributors, cocoa exporters from origin, suppliers of pesticides, fertilisers and agricultural inputs, trade publications and consultants, manufacturers of cocoa processing and chocolate production plant and equipment, packaging suppliers and suppliers of sacks to growers and handlers, processors of cocoa beans into semi-finished products, cocoa research institutions and museums, superintendents and quality inspection services, importers, traders and brokers of cocoa, as well as commodity futures brokers and traders, and cocoa warehouse keepers.

The Directory is full of vital contact details that will be invaluable for cocoa industry professionals for years to come.

The World Cocoa Directory 2013/14 is now available at a low price of €310 or £265 including postage and packaging worldwide.

Please note: A discount of 10% is also available on orders of 10 or more copies, bringing the price down to only €279 or £235 per copy.

Please send me _____ copies of the World Cocoa Directory 2013/14 at the standard rate of €310 / £265 per copy.

Total amount (number of copies x standard rate =) _____

To claim the discount on orders of 10 copies or more, please tick this box () and indicate how many copies of the Directory you require here _____. These will be charged at the discount rate of €279 / £235 per copy.

Total amount (number of copies, 10 or over x discount rate=) _____

Customer Details

Name:

Company:

Address:

.....

Telephone: Fax:

E-mail:

Method of Payment

CHEQUE £ OR Euro (€) *(Drawn on UK bank only, payable to the International Cocoa Organization)*

Bank Transfer to Organization's account :

(All bank charges must be charged to purchaser's account)

Sterling Pounds (£) Payment Account No. 06112562 (Sort code: 12-01-03) with Bank of Scotland, 1st Floor, 39 Threadneedle Street, London, EC2R 8AU, U.K. (IBAN GB10 BOFS 1201 0306 1125 62, SWIFT code: BOFSGB21254)

Euro (€) Payment Account No. 59172307 (Sort code: 12-01-03) with Bank of Scotland, 1st Floor, 39 Threadneedle Street, London, EC2R 8AU, U.K. (IBAN GB71 BOFS 1201 0359 1723 07, SWIFT/BIC: BOFSGB21254)

CREDIT CARD (Delta, Electron, Mastercard, Visa) *(payment by card will be processed in UK pounds sterling)*

Card No: Expiry Date: /

Issue No (for Switch only): Date:

Cardholder's name:

Signature:

Please complete your details and return to: International Cocoa Organization, Westgate House, Westgate Road, Ealing, London W5 1YY UK
Email: registry@icco.org or info@icco.org Fax: +44 (0)208 8997 4372 Web: www.icco.org