



GENERAL DESCRIPTION

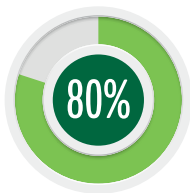
In response to the growing demand for affordable darker cocoa powders, we are proud to present **TULIP900**, the newest addition to our European cocoa powder portfolio. **TULIP900** offers an intense dark cocoa powder without compromising on taste.

TULIP900 performs best in bakery and compound chocolate applications. As part of bakery products, it acts as a robust counterpoint to dough, giving products a strong flavor profile and the intense dark chocolate color many consumers look for. The powder adds that same dramatic color intensity when used in compound chocolate.

When used in combination with other cocoa powders, **TULIP900** it is the perfect solution to add subtle depth of color and richer flavor while using less cocoa powder.



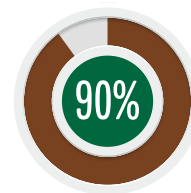
CHOCOLATE*



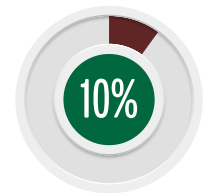
COCOA**



BITTERNESS



BROWN



RED

CHARACTERISTICS * Rounded off, Full bodied and Creamy - ** Strong, Powerful and Intense



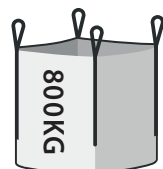
TULIP900

* internal and external colours are only illustrative

FAT CONTENT: 10-12%

pH: 8.0 - 9.0

PACKAGING



APPLICATIONS



COMPOUND CHOCOLATE



BAKERY



DAIRY & DRINKS



ICE CREAM & DESSERTS

FOR CUSTOMER OPTIMISED PRODUCT OPTIONS PLEASE CONTACT US.



ECOM COCOA

**TULIP
900**

NEW DEVELOPMENT

TULIP900

TULIP COCOA BRAND

"OUR NEW STANDARD IN DARK"

FOR MORE INFORMATION

Oceanenweg 1, 1047 BA Amsterdam, the Netherlands

+31 (0)20 567 59 11 | cocoa@ecomtrading.eu