



GENERAL DESCRIPTION

Without a doubt one of the all time most popular flavours in ice cream has been chocolate. This is not surprising; the melting properties of an ice cream bear similarities with that experienced when eating a chocolate tablet. Exhibiting such rich taste profile a **mildly alkalised cocoa powder** will be matching superbly with the creaminess of any ice cream, both dairy as well as non-dairy based. It will have the perfect characteristics to mimic the chocolate taste, add some fruity components, and round it off with a pleasant bite and a slight bitterness. Especially in ice cream **high fat cocoa powder** versions will lead to an even more indulgent experience. As the colour of the end product will largely be determined by the dairy / milk component, a **mild alkalised cocoa powder** will create the brownish appearance consumers are looking for. Of course for a more robust and powerful impact, **stronger alkalised cocoa powders** could also be used.


4120

TULIP400

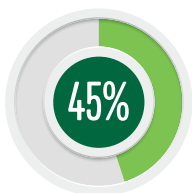
TULIP535

4691

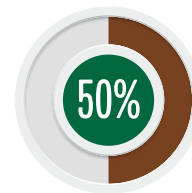
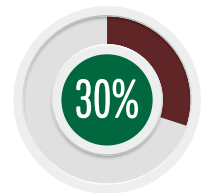
4441

HIGHLIGHTED POWDER 4691 & 4697

Our **Dutch Cocoa** produced 10/12 **type 4691** as well as its high fat version **type 4697** will achieve an excellent performance in ice cream. They contribute to a nice and rich appearance. But the best feature is revealed once the ice cream is consumed: its complex yet smooth taste profile with clear chocolatey accents will convince any consumer.


CHOCOLATE*

COCOA**

BITTERNESS

BROWN

RED

CHARACTERISTICS

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

FOR CUSTOMER OPTIMISED PRODUCT OPTIONS PLEASE CONTACT US.