



GENERAL DESCRIPTION

When applied in crèmes and fillings, **cocoa powder** needs to deliver a clean taste. In both bakery and confectionery applications it is being used to add support to the overall impact of the biscuit or chocolate. When consuming the product, the taste should be well balanced. For this to be achieved a mildly alkalised **cocoa powder** will normally be an excellent choice! Such **cocoa powder** will have enough body to be instantly recognised in the crème or filling, without becoming overwhelming. Of course, if a more powerful impression is needed one can consider a more highly alkalised version.

As far as colour is concerned, a mildly alkalised **cocoa powder** will play a similar role; being supportive yet still adding to the character of the total product !


4120

4691

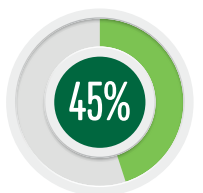
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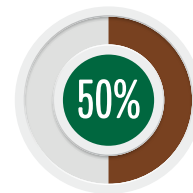
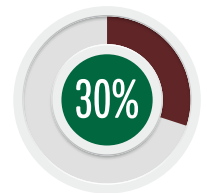
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HIGHLIGHTED POWDER 4691

Within the range of mildly alkalised **cocoa powders** our **Dutch Cocoa** produced **type 4691** is an outstanding example. Its colour is clearly brown but with some red notes. It will give the crème exactly the right rich appearance. In its taste profile some of the original flavour can still be recognised. Furthermore our **4691** features pleasant chocolate and cocoa notes; the perfect companion to the biscuit or chocolate in which it is used.


CHOCOLATE*

COCOA**

BITTERNESS

BROWN

RED

CHARACTERISTICS

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

FOR CUSTOMER OPTIMISED PRODUCT OPTIONS PLEASE CONTACT US.