

# COCOA POWDER



## APPLICATIONS

- Confectionery industry: chocolate candies
- Food industry: mousses, yoghurts, ice creams, doughnuts, cake premixes and sauces
- Beverage industry: hot/cold chocolate drinks and nutritional drinks

## SPECIFICATIONS

- Types: 10/12 & 20/22 (fat)
- Colour: natural, light alkalisied, red alkalisied
- Moisture: 5% max
- pH: typical per variation, depends on level of alkalisiation
- Fineness: 0.5% max. residue on 200 mesh, wet method

## PROPERTIES

- Alkalisied powder has a milder flavor
- Lower bitterness than natural powder
- Alkalisied cocoa powder increases the stability in certain beverage applications

## PACKAGING & SHELF LIFE



- 20-25 kg bags
- FIBC

Minimum of 24 months after date of production, in closed packing. Best before expiration date on packaging.

