



Huysman

DH362T

Cocoa
Powder



DH362T



Flavor: Strong Cocoa

Color: Medium Brown

Fat content: 10-12%

pH: 6.8 - 7.4 (± 0.5)

Available in: 25kg bag

Dutched medium brown, rich and full bodied cocoa powder with intensive cocoa flavor.

Best for:



Cereals



Beverages



Flavor:

Bitterness

Chocolate

Full/Body

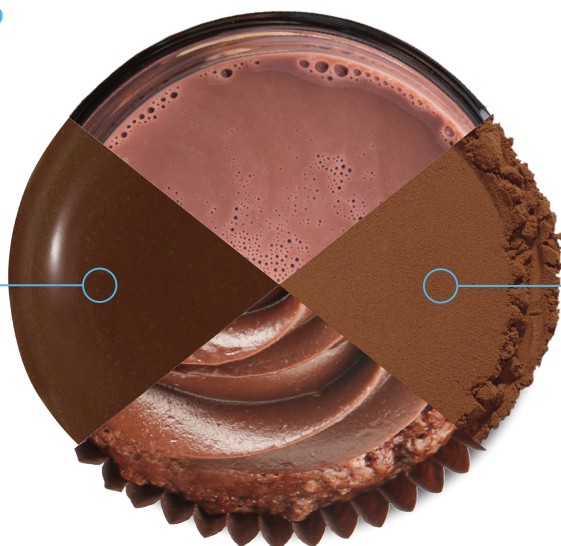
Acidity

Cocoa

Alkalinity

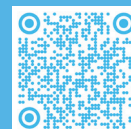
Astringency

**Extrinsic /
dry color**



**Intrinsic /
wet color**

**SCAN TO
GET IN TOUCH**



ofi
make it real

Looking for ingredients and inspiration beyond cocoa? At ofi we bring together the best of cocoa, nuts, spices, coffee and dairy to provide naturally good food & beverage ingredients and solutions. Contact our experts today at ofi.com to find out how we can best support your initiatives and ambitions.