



Huysman

DH673P

Cocoa
Powder



DH673P



Flavor: Strong Cocoa

Color: Medium Brown

Fat content: 10-12%

pH: 7.2 – 7.8

Available in: 25kg bag

Dutched medium brown, full bodied cocoa powder with chocolaty flavor.

Best for:



Confectionery



Beverages



Fillings
& spreads



Bakery



Flavor:

Bitterness

Chocolate

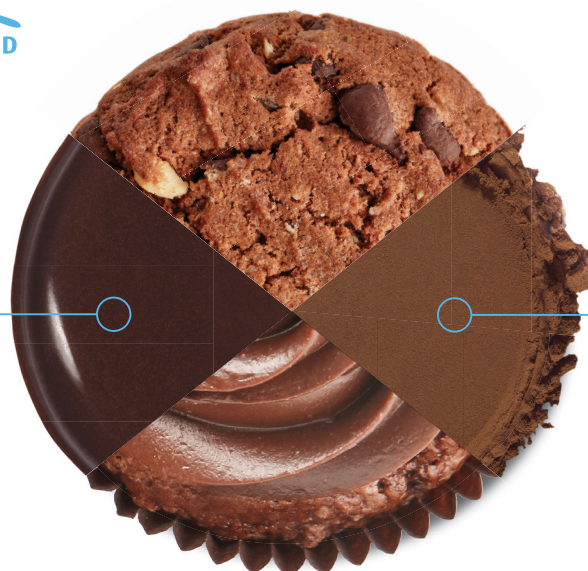
Full/Body

Acidity

Cocoa

Alkalinity

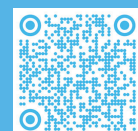
Astringency



**Extrinsic /
dry color**

**Intrinsic /
wet color**

**SCAN TO
GET IN TOUCH**



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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.