

# Good things come in small packages

Premium cocoa powders  
in 1 kg and 5 kg bags

For some customers, smaller packaging options are simply better for business. To meet these requirements, deZaan now provides a selection of its best cocoa powders in new, 1 kg and 5 kg bags. Developed to better serve artisans and small businesses, these smaller formats offer broader access to superior deZaan cocoa powders.

## IDEAL FOR CUSTOM CREATIONS

The celebrated D21CM and D23A cocoa powders serve the daily needs of bakers, confectioners, ice cream makers, restaurants, caterers, hotels, cafeterias and pastry professionals.

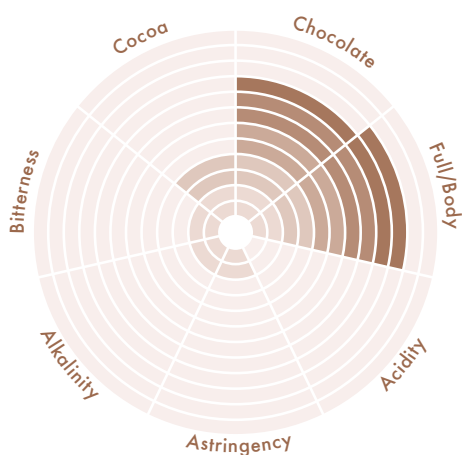
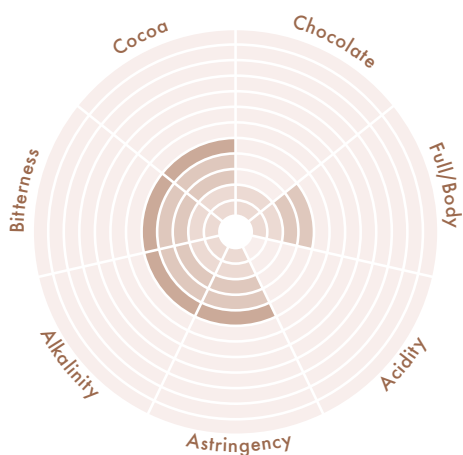
## DO MORE WITH LESS

The 1 kg and 5 kg bags are specially designed to:

- Limit waste
- Adapt to consumption needs
- Diversify offerings
- Provide convenient storage sizes
- Help avoid having to handle very heavy packages

## PROPERTIES

### Flavour



### Fat content

20-22 % (D21CM)  
22-24 % (D23A)

### pH

7.0 (D21CM)  
7.4 (D23A)

### Colour



**D21CM**



**D23A**

**Intrinsic colour** as reflected  
in standardised water base\*

**Extrinsic/dry colour**  
is only illustrative\*

\*Colour in final product depends on formulation and processing conditions.

## ELEVATE YOUR APPLICATIONS

With distinct characteristics and recipe functions, D21CM and D23A excel in a variety of applications.

Images show serving suggestions only.



Bakery



Desserts



Creams



Ice Creams



Beverages