

D11EB

Extra black cocoa powder
with a rich cocoa flavour

DRIVEN BY INDULGENCE

There is a notable movement in the chocolate industry towards the production of darker, more strongly flavoured products. This is driven by consumer demand for more indulgent options, as well as the health benefit associations of regularly consuming dark chocolate. This trend is particularly noticeable in baked products, as well as in compounds, cereals, desserts and ice creams. D11EB is the ideal cocoa powder for these types of applications.

THE CHALLENGE: DELIVERING POWERFUL COCOA FLAVOUR

Black cocoa powders are a highly specialised and demanding category of ingredient. The difficulty in producing a very dark cocoa powder is achieving a desirable flavour, free of unwanted bitterness and alkali notes. With D11EB, our innovation experts have managed to not only create one of the darkest cocoa powders in the industry, but also one that possesses a clean, rich, Dutch cocoa flavour without any of the off-flavours normally found in black cocoa powders.

CREATE EXCEPTIONAL APPLICATIONS

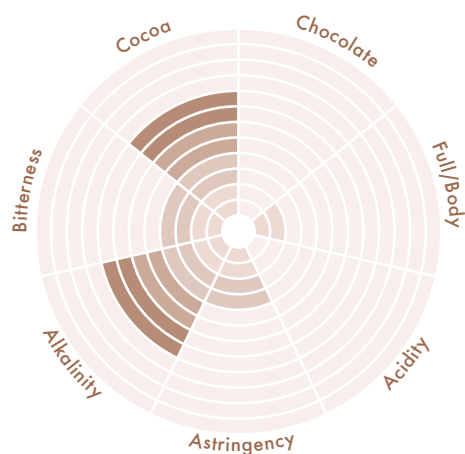
D11EB consistently delivers high impact colour in products. It can also be used in combination with other cocoa powders to achieve an even darker colour in application recipes. In baked products, deZaan cocoa powders are chosen for their ability to consistently impart both exceptional flavour and colour. The appealing dark colour of D11EB is perfect for cookies and cakes that have black and white components as it provides an unequalled visual contrast in these applications.

Serving suggestions only.

SAVE ON MANUFACTURING COSTS WITH OUR 'LESS IS MORE' APPROACH

D11EB is the optimal solution for new recipe formulations or reformulations as the amount of cocoa powder required to achieve the same rich flavour and bold colour resulting from standard cocoa powders can be decreased, thereby creating cost savings.

Flavour



PROPERTIES

Fat content
10-12 %

pH
8.3

Packaging
25 kg bags

Colour



Intrinsic colour as reflected
in standardised water base*



Extrinsic/dry colour
is only illustrative*

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

