

# Lecithinated cocoa powders

Delivering exceptional mouthfeel  
in instant cocoa drinks

## **SOLVING THE ISSUE OF COCOA POWDER WETTABILITY**

Normally, cocoa powder is hardly soluble in water at all. This means that the particles of cocoa do not evenly disperse in solution and this can create stability issues in applications. In particular, manufacturers of instant drink products are always looking for new ways to help cocoa powder quickly disperse and stabilise in cold water or milk. This requires solutions that improve both the wettability and dispersibility of cocoa powder.

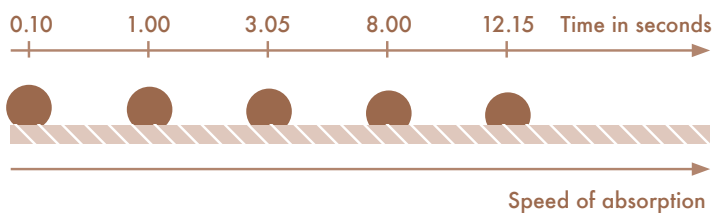
## **ADDING LECITHIN FOR ENHANCED STABILITY AND MOUTHFEEL**

The development of lecithinated cocoa powders by deZaan solves the issue of poor dispersion by untreated cocoa powder. By coating the cocoa powder particles with sunflower lecithin, the wettability and dispersibility improve dramatically. This creates greater stability and gives the instant cocoa product a rich, smooth mouthfeel.

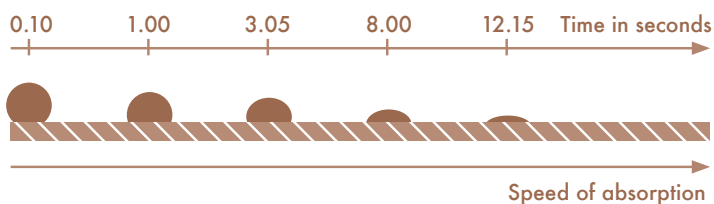
## **SUNFLOWER LECITHIN, A HEALTH-CONSCIOUS ALTERNATIVE**

deZaan cocoa powders are now available with sunflower lecithin as the emulsifying agent. This change has been driven by broader consumer concerns about health and the avoidance of specific allergens such as soya. The sunflower lecithin utilised in deZaan lecithinated cocoa powders is a non-GMO emulsifier and is not a listed allergen. This lecithin alternative creates real advantages in application recipes while still ensuring superior product quality for health-conscious consumers.

## WETTABILITY AND DISPERSIBILITY OF NON-LECITHINATED COCOA POWDERS



## WETTABILITY AND DISPERSIBILITY OF DEZAAN LECITHINATED COCOA POWDERS



 Drop of water
  Non-lecithinated cocoa powder
  Lecithinated cocoa powder

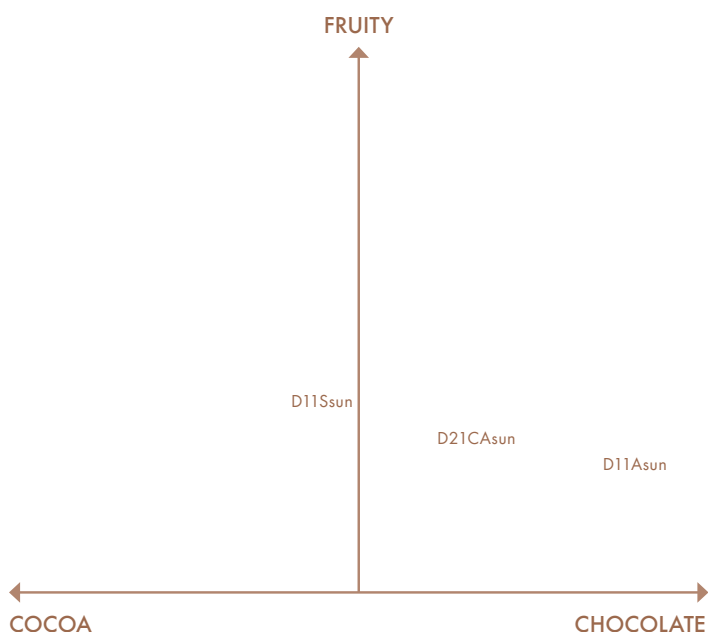


Serving suggestion only.

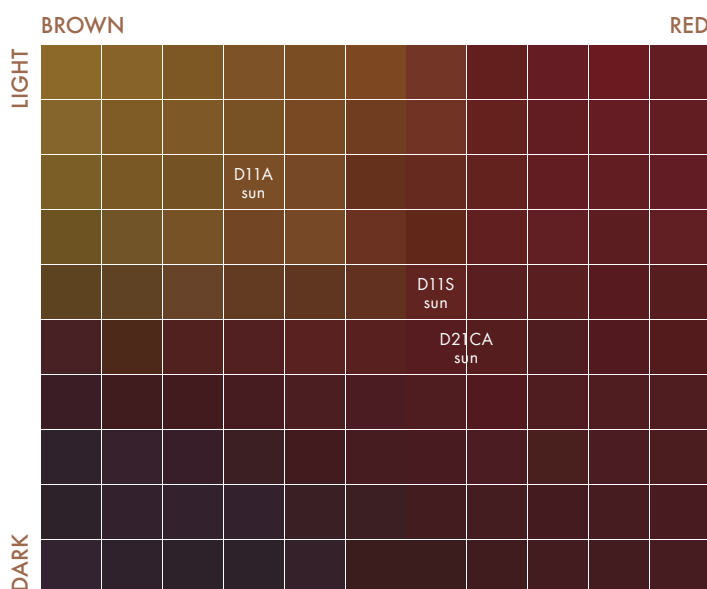
## FLAVOUR AND COLOUR SOLUTIONS

TYPE	ALKALISATION	FLAVOUR	PH	INTRINSIC COLOUR	FAT %	LECITHIN	PACKAGING
D11Asun	light	mild chocolate	7.2	brown	10-12	sunflower	25 kg / 50 lb big bags
D11Ssun	strong	full-bodied cocoa	7.2	red-brown	10-12	sunflower	25 kg / 50 lb big bags
D21CAsun	strong	distinctive cocoa with strong chocolate notes	8.0	dark-red	20-22	sunflower	25 kg / 50 lb big bags

## COCOA POWDER FLAVOUR PROFILES



## COCOA POWDER INTRINSIC COLOUR PROFILES \*



\*The deZaan colour matrix represents intrinsic colours as they are reflected in a standardised water base; colour in final product depends on formulation and processing conditions.