

Fresco Cacao

Mild, non-bitter cocoa powder and cocoa mass to pair with fruit and yogurt

NEW APPLICATION OPPORTUNITIES

Yogurt is popular with consumers for its fresh taste and its market perception as a permissible treat with associated health benefits. However, infusing robust chocolate and cocoa flavours into acidic fruit and dairy applications such as yogurt has been a long standing challenge for manufacturers. Fresco Cacao is the solution.

MANAGING THE BALANCE BETWEEN BITTERNESS AND ACIDITY

Bitterness coming from flavours such as cocoa, coffee and caramel, does not combine well with the sour notes of the fermented dairy products. When noncomplimentary ingredients are utilised in recipes or they are mixed in incorrect proportions, the resulting bitterness and harsh aftertaste often requires application manufacturers to utilise disproportionate amounts of sugar to mask the poor flavour.

FRESCO CACAO: DELICIOUS, NON-BITTER CHOCOLATE FLAVOUR

The innovative Fresco Cacao cocoa powder and cocoa mass are perfectly suited for yogurt-based applications and the natural acidity of fresh, fruit flavoured food products is both subtly enhanced and finely balanced with the flavours of the cocoa.

With the Fresco Cacao range, deZaan has developed:

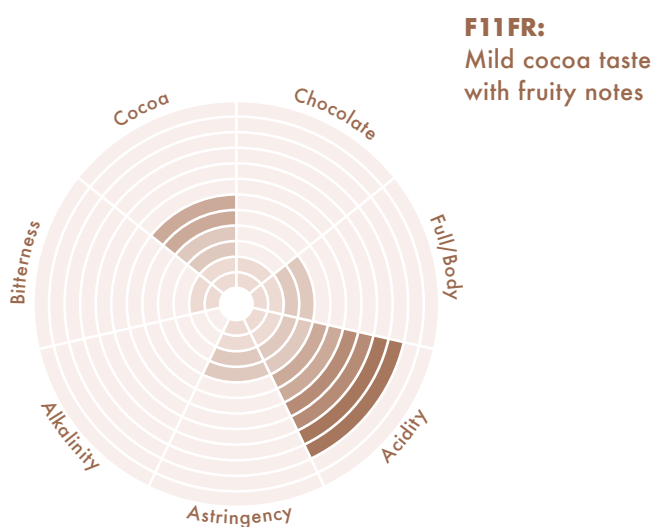
- an all new, non-bitter cocoa powder, F11FR, and cocoa mass, DZFM 7000 with improved richness and bouquet, similar to that of fine-flavour cocoas
- cocoa that gives applications a bright and attractive colour which complements fresh flavour profiles

F11FR – A REVOLUTIONARY STEP FORWARD IN COCOA POWDER DEVELOPMENT

Unique processing

Most cocoa powders have a range of both bitter and somewhat fruity flavours. To develop F11FR, deZaan's experts developed a unique processing method that focused on enhancing these inherent fruity flavours while simultaneously reducing the natural bitterness.

Flavour



Fat content
10-12 %

pH
4.8

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.

Ideal for combining with fresh, acidic ingredients

F11FR is appropriate for use in a range of applications, including such products as: yogurt, Greek yogurt, yogurt beverages, frozen yogurt, yogurt mousse, fresh cheese, yogurt pie, soya milk, yogurt fruit smoothies (especially citrus and red fruit flavours), probiotics, yogurt fillings, sorbets, and instances in which dark chocolate is combined with fruit.

GET CREATIVE WITH YOUR RECIPES USING A Milder COCOA MASS

Fresco Cacao's cocoa mass, DZFM 7000, provides mild, fruity cocoa notes, without bitterness, and it is suitable for high cocoa content (>70 %) chocolate that is intended for use in combination with fruit or yogurt.

Images show serving suggestions only.

