



Huysman

DH771L

Cocoa
Powder



DH771L



Flavor: Strong Cocoa

Color: Dark Brown

Fat content: 10-12%

pH: 7.7 - 8.3

Available in: 25kg bag

Dutched dark brown cocoa powder with strong cocoa flavor and prominent bitterness.

Best for:



Confectionery



Fillings & spreads



Bakery



Flavor:

Bitterness

Cocoa

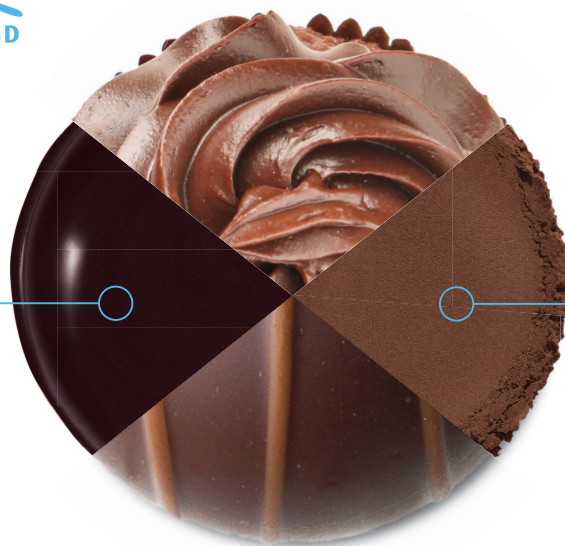
Chocolate

Alkalinity

Full/Body

Astringency

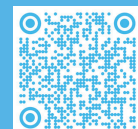
Acidity



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.