



Huysman

# THE SCIENCE OF COCOA EFFICIENCY

Versatile cocoa powders  
effectively produced for  
great tasting recipes.



**ofi**  
make it real



# EFFICIENCY BY DESIGN

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At Huysman we have elevated cocoa consistency to a science, delivering a focused range of best-in-class cocoa powders that are optimized for the mass manufacturing process.

From our processing plants in North America and Asia, we provide food manufacturers with a specific range of cocoa powders that can be applied efficiently and

consistently across a broad range of manufacturing processes and recipe applications.

This provides versatile and cost-effective ingredient solutions for cocoa products.

Our dedication to reliable ingredient performance and desirable flavor profiles has made Huysman a trusted supplier to deliver great recipe results every time.

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Huysman

# RELIABLE COCOA POWDER PERFORMANCE

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Through our expert knowledge and application of milling, blending and alkalization technologies we have defined new standards in consistent cocoa ingredient performance.

Across our advanced processing plants we employ stringent technical specifications and quality

controls to ensure that our cocoa powders provide reliable recipe performance.

Our high level of efficiency and optimized production techniques allow us to provide quality cocoa powders in larger order quantities and at a more cost-effective pricing.

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# OUR INGREDIENTS

We have a focused range of cocoa powders designed to provide great tasting cocoa experiences across a range of recipe applications and manufacturing processes.

DH191R



*Natural light brown cocoa powder with chocolaty and fruity flavors.*

**Flavor:** Balanced Cocoa | **Color:** Light Brown  
**pH level:** 5.0 - 6.0



Cereal bar

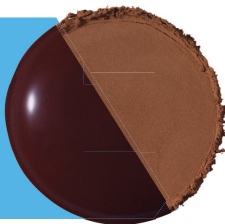


Ice cream



Beverages

DH351T



*Dutched brown cocoa powder with a well rounded chocolaty flavor.*

**Flavor:** Balanced Cocoa | **Color:** Light Brown  
**pH level:** 6.7 - 7.3



Confectionery



Beverages



Cereals

DH362T



*Dutched medium brown, rich and full bodied cocoa powder with intensive cocoa flavor.*

Flavor: Strong Cocoa | Color: Medium Brown  
pH level: 6.8 - 7.4



Cereals



Beverages

DH673P



*Dutched medium brown, full bodied cocoa powder with chocolaty flavor.*

Flavor: Strong Cocoa | Color: Medium Brown  
pH level: 7.2 - 7.8



Confectionery



Beverages



Fillings  
& spreads



Bakery

DH771L



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

Flavor: Strong Cocoa | Color: Dark Brown  
pH level: 7.7 - 8.3



Confectionery



Fillings  
& spreads



Bakery



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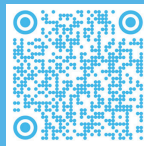
# Huysman

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## 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](https://ofi.com) to find out how we can best support your initiatives and ambitions.

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**SCAN TO  
GET IN TOUCH**