



Huysman

DH240E

Cocoa
Powder



DH240E



Flavor: Balanced Cocoa

Color: Medium Brown with slight reddish hue

Fat content: 10-12%

pH: 6.9 – 7.5

Available in: 25kg bag

Dutched medium brown with slight reddish hue, balanced cocoa and chocolaty flavor.

Best for:



Beverages



Cookies



Muffins



Flavor:

Bitterness

Chocolate

Full/Body

Acidity

Cocoa

Alkalinity

Astringency



Extrinsic / dry color

Intrinsic / wet color

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