



Huysman

# DH360P

---

Cocoa  
Powder

---



# DH360P



**Flavor:** Strong Cocoa

**Color:** Medium Brown with reddish hue

**Fat content:** 10-12%

**pH:** 7.4 - 7.8

**Available in:** 25kg bag

**Dutched medium brown and reddish hue cocoa powder with aromatic and strong cocoa flavor.**

**Best for:**



Beverages



Cake  
Sponge



Creams &  
Fillings



Ice-Cream

FSSC 22000

BUREAU VERITAS  
Certification



ISO 22000

BUREAU VERITAS  
Certification



HACCP

BUREAU VERITAS  
Certification



**Flavor:**

Bitterness

Chocolate

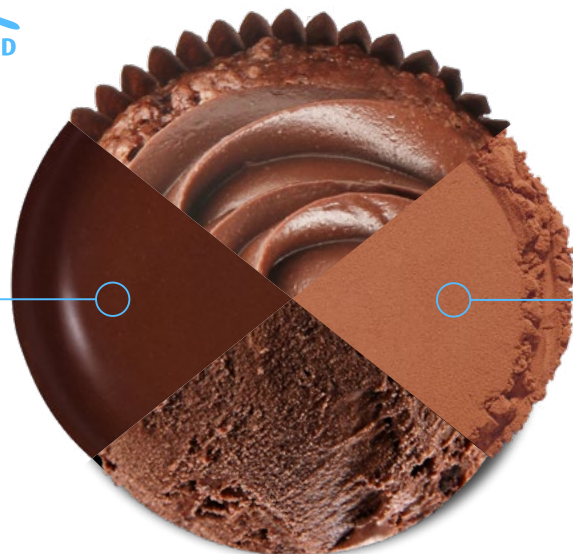
Full/Body

Acidity

Cocoa

Alkalinity

Astringency



**Intrinsic /  
wet color**

**Extrinsic /  
dry color**

**CLICK HERE  
TO GET IN TOUCH**



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