



Huysman

**SELECTS | RED
COCOA POWDER**

DH360P



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Flavor: Full-bodied
Cocoa

Color: Medium Brown
with Reddish Hue

Fat content: 10-12%

pH: 7.4 - 7.8

Available in: 25kg bag

Dutched medium brown cocoa powder with reddish hues, and full-bodied cocoa flavor.

Best for:



Bakery



Cake
(Sponge)



Creams &
Fillings



Ice Cream



Flavor:

Bitterness

Chocolate

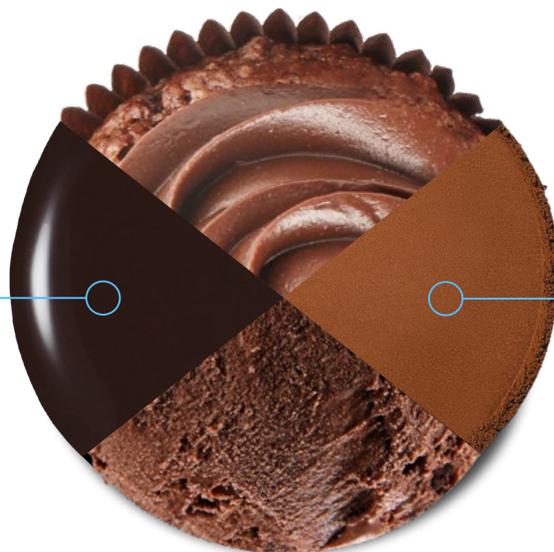
Full/Body

Acidity

Cocoa

Alkalinity

Astringency



**Intrinsic /
wet color**

**Extrinsic /
dry color**

**REQUEST FOR
A SAMPLE**



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.