



Huysman

**CLASSICS |
COCOA POWDER**

DH260E



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Flavor: Well-balanced
Chocolaty Flavor

Color: Medium Brown

Fat content: 10-12%

pH: 6.9 - 7.5

Available in: 25kg bag

**Dutched medium brown cocoa powder
with well-balanced chocolaty flavor and
floral backnote.**

Best for:



Chocolate



Confectioner's
Coating



Flavor:

Bitterness

Chocolate

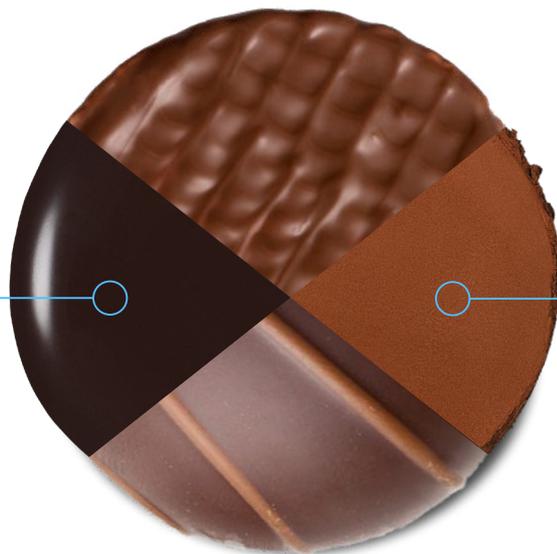
Full/Body

Acidity

Cocoa

Alkalinity

Astringency



**Extrinsic /
dry color**

**Intrinsic /
wet 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.