



### GENERAL DESCRIPTION

One of the first and most successful applications of **cocoa powder** is chocolate drinks. This product is available in many different configurations, being ready-to-drink in hot or cold form; freshly prepared or shelf stable. As it is being used in so many different applications, the **cocoa powder** used for this should be versatile adapting to all of these different needs. It should have enough cocoa flavour to create a satisfactory chocolate impression, yet not too overwhelming.

A **slightly alkalisied cocoa powder** would be the first of choice for this application. It will also impact the colour in a positive way, creating a mahogany brown shine in the chocolate drink. If you are looking for enhanced richness, leaving the consumer with a refined well balanced silky end product, then **full fat cocoa powders** will give an unforgettable experience.



4821



TULIP400



TULIP535



**4120**



4691

### HIGHLIGHTED POWDER 4120

In **Dutch Cocoa's premium mildly alkalisied** range our flagship versatile **type 4120** is famous among connoisseurs of chocolate drinks. It mixes perfectly with the creaminess of the milk in which it displays its full bodied cocoa features, paired with some subtle aromatic notes of the original fruit, creating a lightness in the total taste perception. With its subtle colouring ability the overall effect is of a perfectly balanced final product.



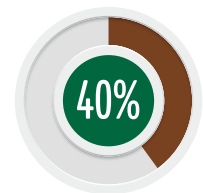
CHOCOLATE\*



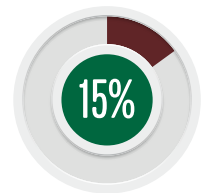
COCOA\*\*



BITTERNESS



BROWN



RED

### CHARACTERISTICS

\* Rounded off, Full bodied and Creamy - \*\* Strong, Powerful and Intense

**FOR CUSTOMER OPTIMISED PRODUCT OPTIONS PLEASE CONTACT US.**