



GENERAL DESCRIPTION

The unique composition of its dough is what makes bakery applications so special. It consists of dry matter like sugar and flour; but very often the process is completed by the addition of fats and emulsifiers (like lecithin or eggs or both). Depending on the end product, it might be desirable to introduce a substantial amount of air in the process. This will have a strong impact on the appearance of the end product. All these characteristics require the use of a well **alkalised cocoa powder**. It will create the intensity of colour that is needed to counteract the dough. Once baked, it should result in an appealing product with a fine dark colour and slightly reddish shine to the eye. As the dough is also having a large impact on the taste characteristics, the strong **alkalised cocoa powder** again has the best performance. It will bring about the rich and chocolaty impression that goes hand in hand with the intensity of the colour!


TULIP470

TULIP535

4691

4441

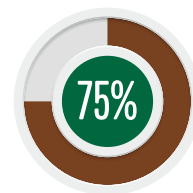
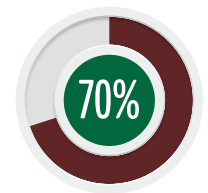
4678

HIGHLIGHTED POWDER 4441

The **4441** produced at our **Dutch Cocoa** plant is a top **premium** product to be used in baked goods. During our process we deliberately take the time to create a **cocoa powder** that has both pleasingly deep brown tones balanced with a fine red hue, without losing its brilliant intense taste. In bakery applications it will leave a very recognisable chocolaty impression, which will go especially well with muffins, brownies and pies.


CHOCOLATE*

COCOA**

BITTERNESS

BROWN

RED

CHARACTERISTICS

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

FOR CUSTOMER OPTIMISED PRODUCT OPTIONS PLEASE CONTACT US.