



GENERAL DESCRIPTION

Compound chocolate is a specific application for **cocoa powder** as it brings both a very strong colour as well as a complex flavour profile to the product. To obtain this, **cocoa powder** should be formulated in the product at relatively elevated levels. One can use non-alkalised **cocoa powders** to achieve this. However using alkalised **cocoa powders** will bring about even better features to the application: it will dramatically increase the colour intensity, creating a range of beautifully brown impressions from light to dark brown. This will allow you to obtain the precise colour you are looking for when developing compound recipes. It will also achieve a change in flavour profile: the somewhat harsh cocoa and acid notes of natural powder will be transformed into pleasant, chocolatey, rounded off impressions, which will optimise the taste of the end product.



TULIP300



TULIP400



TULIP535



TULIP470



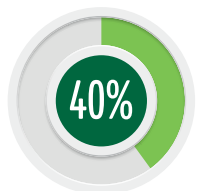
TULIP900

HIGHLIGHTED POWDER TULIP535

Our **TULIP535** carries the perfect balance for applying to compound recipe being moderately alkalised. We've created a deep brown colour which will leave a lasting impression on the end product. By applying the right level of alkalisation the flavour characteristics undergo a significant change whereby the astringency will be reduced, giving room for rich cocoa and chocolate notes to develop. A pleasant bitterness will add up to the complexity of this **cocoa powder**!



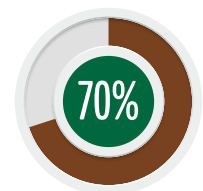
CHOCOLATE*



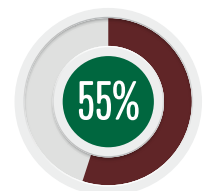
COCOA**



BITTERNESS



BROWN



RED

CHARACTERISTICS

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

FOR CUSTOMER OPTIMISED PRODUCT OPTIONS PLEASE CONTACT US.