



Huysman

**CLASSICS |
COCOA POWDER**

DH151T



DH151T



Flavor: Balanced Cocoa

Color: Brown

Fat content: 10-12%

pH: 5.8 - 6.6

Available in: 25kg bag

Dutched brown cocoa powder with balanced cocoa and chocolaty flavor.

Best for:



Chocolate



Creams & Fillings

FSSC 22000

BUREAU VERITAS
Certification



ISO 22000

BUREAU VERITAS
Certification



HACCP

BUREAU VERITAS
Certification



Flavor:

Bitterness

Chocolate

Full/Body

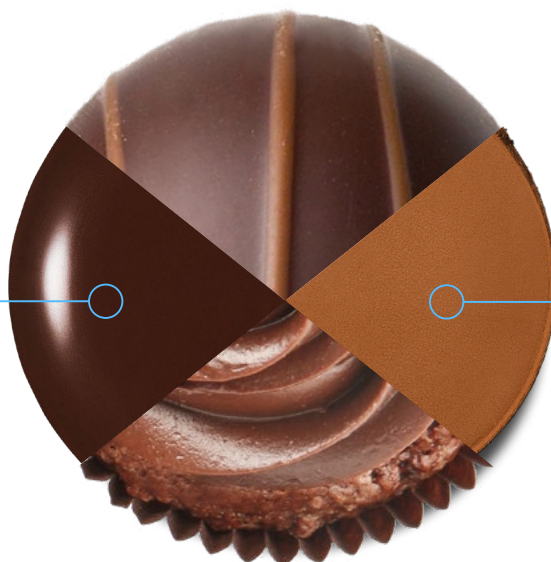
Acidity

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.