



## *News Release*

---

FOR IMMEDIATE RELEASE     <http://www.cargill.com/news-center/index.jsp>

**CONTACT:**

**Julia Johnson +44 1869 353 802**  
[julia.johnson@razor-pr.com](mailto:julia.johnson@razor-pr.com)

### **Cargill's unique DB82 cocoa powder provides a breakthrough in dark taste**

**The Netherlands — May 2010** – Cargill's Cocoa & Chocolate business has made a breakthrough in dark cocoa powder taste with its innovative DB82 10-12% Gerkens® cocoa powder.

Until now dark powders provided the much valued intense colour for a range of applications, but with such intensity of colour there can be an off taste, sometimes associated with bitterness. However, Cargill's specialised application centre in Baupte, France, has made a breakthrough that has produced a unique dark powder with a round, pleasant and smooth chocolaty flavour.

Piet van Amelrooij, Director, Worldwide Powder Sales, for Cargill's Cocoa and Chocolate business, explains: "Cocoa powder producers have long sought the ultimate combination – a powder with warm intense dark colour, but with a rich smooth chocolaty taste. With DB82 we have achieved exactly that – and now we have a unique product to offer to the market for use in improving recipes in existing products and to develop new products."

Cocoa powder is used in coatings and spreads, bakery and dairy applications, with Cargill offering the widest range of powders in the industry. DB82 is produced at Cargill's Gerkens® cocoa plant near Abidjan, Côte d'Ivoire.

It has a relatively high pH, but tests across a range of applications have shown that this does not have a negative effect on taste, stability or processing parameters.

“Innovation can mean creating something new, or finding creative solutions to transform existing products – and DB82 falls into both categories”, says van Amelrooij. “In Cargill’s cocoa and chocolate business innovation is a vital part of our partnership with customers – and there are more innovations to be announced in the coming months.”

As one of the world’s largest food ingredient suppliers, with over 1,300 researchers, Cargill combines extensive food expertise with a deep knowledge of cocoa and chocolate to create innovations aimed at bringing new business to its customers.

“The feedback from our customers has been that DB82 produces great flavour from so dark a powder, without compromising on taste. Commenting on DB82, one of our customers said ‘I was not expecting such good flavour from so dark a powder – where’s the bitterness? What’s the trick?’ There is no trick, just our innovation and expertise combined to produce a unique product. No other company but Cargill has the capability to do this”, concludes van Amelrooij.

**- ends -**

**About Cargill Cocoa & Chocolate:**

Cargill Cocoa & Chocolate offers the food industry a wide range of both standard and customised cocoa and chocolate ingredients to be used in delicious bakery, confectionery, and dairy applications all over the world. Our product range includes high quality Gerkens® cocoa powders, chocolate including Wilbur®, Peter’s® and Veliche®, coatings, fillings, cocoa liquors and cocoa butters. With years of experience in technical food expertise Cargill supports its customers in new recipes and new product development.

Our facilities in Belgium, Brazil, Canada, Côte d’Ivoire, France, Germany, Ghana, the Netherlands, UK and the USA are fully dedicated to produce in accordance with the highest food safety standards.

To secure a good quality and sustainable supply of cocoa beans we have our own cocoa bean sourcing operations for buying, handling and/or exporting of cocoa beans in Brazil, Cameroon, Côte d’Ivoire, Indonesia and Vietnam. Presence in all the leading producing countries allows Cargill to oversee the supply chain from beans at origin to cocoa and chocolate products on our customers’ doorstep. In addition, extensive market research and analysis proves to be a source of valuable information to our customers.

For more information visit: for EMEA [www.cargillcocoachocolate.com](http://www.cargillcocoachocolate.com) and for North America [www.cargill.com/food/cocoachocolate](http://www.cargill.com/food/cocoachocolate)

**About Cargill:**

Cargill is an international producer and marketer of food, agricultural, financial and industrial products and services. Founded in 1865, the privately held company employs 138,000 people in 67 countries.

Cargill helps customers succeed through collaboration and innovation, and is committed to applying its global knowledge and experience to help meet economic, environmental and social challenges wherever it does business. For more information, visit [www.cargill.com](http://www.cargill.com)

#

#

#