

Breakthrough in dark taste

DB82

Gerkens® Ivory Coast 10-12% DB82
cocoa powder for a strong, chocolaty taste

Cargill Cocoa & Chocolate



GERKENS CACAO®

Many people love powders with a dark chocolate taste. Others may not be fully aware of such powerful cocoas. Now, this unique product from Cargill Cocoa & Chocolate opens the doors to enjoy the beautiful intense colour and delicious taste of dark chocolate in many different applications.

Produced by our Ivory Coast plant, our new very dark cocoa powder, Gerkens® Ivory Coast 10-12% DB82, allows the development of consumer products with both a warm, appetising colour and a strong chocolaty flavour. DB82 is an innovative addition to our range of cocoa powders.

A unique combination of colour and taste

Through extensive research, combining the results we have gathered through years of work on products and processes, we have been able to develop DB82, a powder that has a unique combination of great colour and very favourable chocolaty taste.



Cargill™





DB82 is well suited for a variety of dark, tasty applications.

DB82 is a very good alternative to existing dark powders. It will help you either to improve the recipe you are currently using or to create opportunities to launch new products that meet your high standards for both colour and taste. This exciting combination of colour and flavour is definitely appealing to chocolate fans and will tempt new consumers to your products.

Simply a better recipe

In a variety of recipes, you will be surprised by the colour and taste experience of this cocoa powder! With this new and uniquely differentiated powder, you can improve any product recipe - or surprise your customers with something entirely new.

At our application centers in France and Belgium, our studies confirmed our hypothesis that it should be possible to develop an intense dark powder combined with a round chocolaty flavour. We tested our new DB82 powder in a wide range of uses, from fat applications to bakery and dairy products. The tests confirmed that the relatively high pH does not have a negative effect on stability or processing parameters.

Our technical service specialists can be consulted with regards to the use of DB82 powder for your specific products and processes.

Gerken's® Ivory Coast 10-12% DB82 product specifications

Colour & Taste	Deep dark colour with a round chocolaty flavour
Production	Côte d'Ivoire
Fat content	10-12%
pH	8.7 +/- 0.2
Fineness	min. 99.5% (75 µm)
Moisture	max. 5%



For more information

Please contact your account manager at Cargill Cocoa & Chocolate or e-mail cocoa_chocolate@cargill.com.

www.cargillcocochocolate.com