



## **Ebony powder**

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**Masters of Cacao**  
Since 1840

# Ebony powder

## Distinctive black colour

- Make your creations **stand out** with Ebony, one of the **blackest cocoa powders** on the market!
- Highly alkalised cocoa powder made from a selection of premium origin cocoa beans

## Sensory profile

Intense black colour and strong roasted cocoa flavour with slightly bitter after-taste

## Fat content

10/12%

## Applications

Our Ebony powder adds a **distinctive dark colour** and **intense cocoa flavour** to bakery products (biscuits, waffle cones), fillings and desserts



Our ebony powder is:



The following sustainability labels are available:



## Ebony powder

ORDER CODE

**DCP-10Y352-790**

PACKAGING

**25kg**

