



Natural Dark cocoa powder

Masters of Cacao
Since 1840

Natural Dark cocoa powder

100% natural claim

Dark brown coloured yet 100% naturally obtained cocoa powder. Produced with no chemical intervention and no addition of additives

New recipe

Customers can reinvent their recipes and claim “NEW Recipe” on package by choosing Natural Dark thanks to its noticeably darker colour

100% free from

alkali agent, dairy, lactose, allergen

100%

vegan

Sensory profile

- Dark brown colour
- Mild cocoa flavor with toasted nuts aroma and a hint of dried fruits (dates, figs)

Low fat content

10/12%

Applications

- Biscuits, cookies, brownies, energy bars
- Roasted nuts based applications (non-dairy beverages, spreads)
- Vegan applications where ‘100% natural’ declaration is key



Comparisons



Natural Dark

Gives mild cocoa flavour with the warmth of toasted nuts



10/12 NP

Gives round chocolate notes



Cookie made with

Natural Dark



Cookie made with

10/12 NP



Our natural dark cocoa powder is:



The following sustainability labels are available:



Natural Dark cocoa powder

ORDER CODE

100394-COH-D21

PACKAGING

25kg