



recoa™ R1100

Light brown Cocoa Powder Substitute

Total Fat 20-22% (Customizable)

pH range 5.4-5.8 (Customizable)

Well balanced, substitute of natural cocoa powder, with a light brown color and strong cocoa bitterness, creamy and fruity taste.

A very light brown colored, cocoa powder substitute with full body creamy, strong cocoa and fruity taste. Ideal to replace natural cocoa powders in cereals, ice creams, dairy and baked goods.

Flavor

Natural bitter, mildly astringent, mildly acidic, balanced chocolaty flavor with a gentle citrus, nutty, fruity notes and a lingering buttery mouthfeel.

Color

The light brown color with superior strength of natural cocoa flavor.

Application characteristics

High glaze, higher intrinsic colour conversion, optimum heat stability, compatible with most CB / CBS / CBE, long term flavor retention.

No conching required.

Applications

Great for chocolatery, compound recipes, dairy / plant-based beverages, and ice cream, could also be mixed with darker cocoa powders or substitutes to provide rich color and intense flavor.



	0	1	2	3	4	5	6	7	8	9	10
ROAST											
CACAO											
ACIDIC											
Fruit											
Acetic											
Lactic											
Butyric											
BITTERNESS											
ASTRINGENCY											
FRESH FRUIT											
Berry											
Citrus											
Dark											
Fresh											
Tropical											
BROWNSTED FRUIT											
Dried											
Brown											
Over ripe											
VEGETAL											
Grassy											
Moss											
FLORAL											
Sweet											
WOODY											
Resin											
Dark Wood											
Light Wood											
Light Wood											
CREAMY											
BUTTER											
FATTY											
FFA											
NUTTY											
Nut Skin											
Nut flesh											
CARAMEL											
SWEETNESS											
OFF FLAVOURS											
Smoky											
Manure											
Over fermented											
Meaty / Leather											
Mouldy											
Musty											
Dusty											



Reenbio