



# recoa™ R3100

## Red brown Cocoa Powder Substitute

Total Fat 20-22% (Customizable)

pH range 5.4-5.8 (Customizable)

**Bright red and chocolaty substitute of lightly alkalized / red cocoa powder, stronger yet balanced cocoa and mild 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

Perfectly balanced intense cocoa and chocolatey flavor with a gentle touch of citrus, nutty and fruity notes and a rich creamy mouthfeel in recipes.

### Color

Bright red brown color with superior strength of flavor gives this powder it's distinguishing character.

### Application characteristics

Brighter, High glaze, superior heat stability, compatible with most CB / CBS / CBE, long term flavor retention.

### Applications

Perfect product for chocolatery, bakery dairy, ice cream and compound recipes. Could also be mixed with light colour cocoa powders or substitutes to provide rich reddish color.



	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											
Esteric											
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											

