



# recoa™ R5100

## Dark brown Cocoa Powder Substitute

Total Fat 20-22% (Customizable)

pH range 5.4-5.8 (Customizable)

**Strong cocoa, highly alkalized cocoa powder substitute, with a dark brown color and stronger cocoa, milder creamy and touch of 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

Intense yet balanced cocoa flavor with a mild citrus, slightly nutty, mild fruity notes and a decent buttery mouthfeel.

### Color

The dark brown color with intense flavor makes it distinguishingly suitable for achieving darker colour with balanced cocoa and chocolaty character.

### Application characteristics

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

### Applications

Great powder for bakery premixes, dairy, and ice cream recipes, could also be mixed with lighter cocoa powders or substitutes to boost colour and intensity of cocoa.



	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											
BROWNE 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											

