



# 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.

