



recoa™ R7100

Black Cocoa Powder Substitute

Total Fat 10-12% (Customizable)

pH range 7.5-8.5 (Customizable)

Intense cocoa, black cocoa powder substitute, with a blackish brown color, very strong cocoa, very mild creamy and lightly sweet notes.

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

Very intense chocolate flavor with a gentle touch of sweet fruits, mildly nutty notes and a light buttery mouthfeel.

Color

The light brown color with superior strength of flavor gives this powder it's distinguishing character, ideal for adding lighter taste and finish to the recipes.

Application characteristics

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

Applications

Great for baked goods, could also be mixed with other cocoa powders or substitutes to enhance colour and intensity.



	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											

