



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

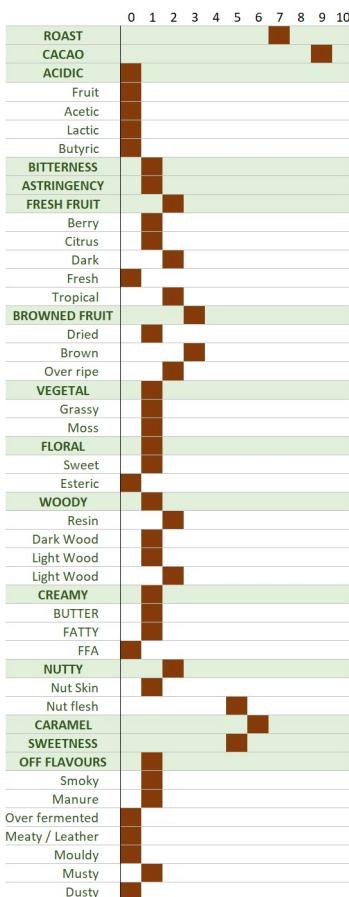
The light brown color with superior strength of flavor gives this powder its distinguishing character, ideal for adding lighter taste and finish to the recipes.

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.



Reenbio