



Non-Ionization Guaranteed

100% Pure

Powdered Cacao, 100% Cacao.



POWDERED CACAO 22-24% CACAO BUTTER

STRONG CACAO FLAVOR / NUTS / ALKALINE

Made from the blend of different origins, this cacao powder contains the highest content of cacao butter that can be found on the market, having 22-24% residual fat. It has a wonderful tropical wood color, with rich hues of mahogany. This powder will boost the colors of your pastries. Some of its characteristics, because of being alkalized and having the residual fat percentage of 22-24%, are:

- A clean and round cacao taste for all uses.
- Baked sponges are softer and moister.
- Makes the color of glazes and sauces warmer and more attractive.
- Delicious flavors in drinks, as well as in sorbets and ice creams

Ingredients:

Cacao powder. This product may contain traces of nuts (almond, pecan nut, hazelnut), peanut, gluten, sesame and soy proteins.

TOTAL FAT

22-24%

STORAGE TEMPERATURE: 15-20°C

SHELF LIFE: 18 MONTHS

SKU #	BAG	BOX NET WEIGHT	TOTAL WEIGHT PER BOX
230090 (muestra)	200g	8kg	9kg
2345	1kg	9kg	11kg
2101	2.25kg	9kg	10kg
2264	6kg	12kg	13kg



RECOMMENDED USES

Mousses	○○○○
Sponge Cakes	●●●●
Ganaches	○○○○
Molding	○○○○
Machine enrobing	○○○○
Ice Creams & Sorbets	●●●●
Sauces & Beverages	●●●●
Doughs	●●●●
Viennoserie	●●●●

FLAVOR NOTES

Cacao	●●●●
Nuts	●●○○
Bitter	●●●○