



deZaan

# COCOA

POWDER

TASTING NOTES

CHOCOLATE · NUTS · CARAMEL · CREAMY



## RICH TERRACOTTA

DUTCHED

FAT  
20-22%

pH LEVEL  
6.8-7.2

1KG  
2.2LB <sup>e</sup>

# RICH TERRACOTTA

A dark and rich, high fat, dutched (alkalised) cocoa powder for unforgettably indulgent chocolate treats. With notes of chocolate, nuts, caramel and cream, this cocoa powder is ideal for biscuits, cakes and breads, ice creams, desserts, confectionery, and drinks.

CHOCOLATE - NUTS - CARAMEL - CREAMY

DUTCHED	FAT: 20-22%	PH LEVEL: 6.8-7.2
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## EXTRINSIC

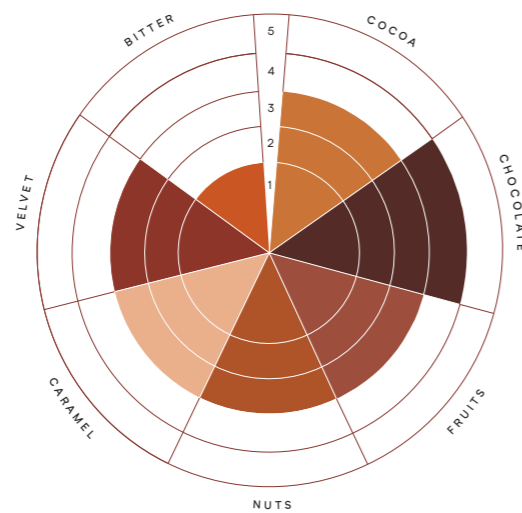
The colour of dry cocoa particles, including fat. i.e. the 'dry' colour of the cocoa ingredient.



## INTRINSIC

The colour of the cocoa particles in a solution. i.e. the 'wet' colour of cocoa in application.

## DISCOVER THE FLAVOURS



## APPLICATIONS

### BISCUITS



### CAKES & BREADS



### ICE CREAMS



### DESSERTS



### CONFECTIONERY



### DRINKS



BE INSPIRED AND DISCOVER RICH TERRACOTTA RECIPES

## RICH TERRACOTTA PAIRINGS AND COMPLEMENTARY FLAVOUR IDEAS

APPLICATIONS & INSPIRATIONS	SURPRISING FLAVOURS	BEVERAGES	NUTS & SEEDS	VEGETABLES	FRUIT	HERBS & SPICES
Bavarois	Membrillo	Dry sherry	Pine nuts	Carrot	Cranberry	Vanilla
Sabayon	Pekmez	Jasmine tea	Hazelnuts	Sweet potato	Passion fruit	Thyme
Ice cream	Smoked sea salt	Pernod	Almonds	Avocado	Blueberry	Mint
Chocolate mousse	Pickled lemon	Darjeeling tea	Pistachios	Pumpkin	Cherry	Fennel seeds
Epsuma	Elderflower syrup	Sake	Linseed		Tamarind	Lemongrass
Milkshake		Grand Marnier			Grapefruit	Cumin
Chocolate soufflé					Strawberry	Cinnamon
						Tarragon
						Basil



Salted caramel chocolate nut spread



Luxury chocolate custard



Chocolate fudge cake



[richterraccotta.dezaan.com](https://richterraccotta.dezaan.com)

PARAMETER	VALUE	METHOD
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### ORGANOLEPTIC CHARACTERISTICS

Colour	Meets standard	Internal method
Flavour	Meets standard	ICA 6/1963

### MICROBIOLOGICAL CHARACTERISTICS

Standard Plate Count (cfu/g)	5000 max. (median 300)	ICA 39/1990
Moulds (cfu/g)	50 max. (median 5)	ICA 39/1990
Yeast (cfu/u)	50 max. (median 5)	ICA 39/1990
Enterobacteriaceae (per g)	Negative to test	ICA 39/1990
E. coli (per g)	Negative to test	ICA 39/1990
Salmonella (per 4 x 375g)	Negative to test	ICA 39/1990

### PHYSICAL AND CHEMICAL CHARACTERISTICS

Fat content	20.0-22.0%	ICA 37/1990 (extraction with petroleum ether)
pH (in 10% solution)	6.8-7.2	ICA 15/1972
Fineness (through 75 µm sieve)	99.5% min.	ICA 38/1990 (water suspension)
Moisture content	5.0% max.	ICA 1/1952

### EXPLORE THE RANGE

