









Cocoa powder

The cocoa cake obtained by pressing the cocoa mass is transformed into cocoa powder by grinding and subsequent tempering.

Our cocoa powders are available with a fat content within the following ranges: <1% y 20-22%

NATURAL	COLOUR, AROMA AND TASTE			
	Very	bright	brownish	colour
	Natural taste, slightly acidic and fruity			
	Bright		brownish	colour
	Natural aroma and intense taste of cocoa, slightly astringent			
ALCALIZED	COLOUR, AROMA AND TASTE			
	Light	reddish	-brown	tones
	Mild in aroma and taste, a cocoa just slightly astringent			
	Dark	brown	chocolate	colour
	Sweet spicy aroma and full cocoa taste			
	Bright		red	colour
	Full chocolate aroma and flavour, slightly bitter and soft on the palate			
	Dark		brown	cocoa
	Intense bitter chocolate taste and strong aroma			
	Very	dark	reddish	colour
	Rounded chocolate taste and aroma			
	Colour	so	dark	that it looks likes black
	Taste and aroma typical of a very alkalized cocoa			

[+ Defatted cocoa powder \(<1% cocoa butter\)](#)