



Dusting cocoa powder

Masters of Cacao
Since 1840

Dusting cocoa powder

Low moisture absorption for a nice matte finish

Keeps its colour, flavour and dry matt powder aspect longer than a traditional powder to give a nice cocoa finishing touch to your creations

Clean label

- Only one ingredient to be declared on consumer packaging: cocoa powder
- When mixed with sugar, 'Chocolate powder' can be declared in the ingredients list

Fat content

20/22%

Sensory profile

- Balanced round cocoa flavour
- Uniform matt brown velvety visual appearance

Applications

Ideal for dusting applications with a high moisture content or products that condensate during storage (e.g. tiramisu, frozen desserts, truffles)

100% dairy and allergen free



Our dusting cocoa powder is:



The following sustainability labels are available:



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ORDER CODE

TBC

PACKAGING

10kg

