

# CACAO IN POLVERE

CHOCOLATE

COCOA POWDER

Low-fat cocoa powder with 10-12% cocoa butter. With deep color and intense flavour, it perfectly lends itself to any kind of use in pastry and ice-cream recipe.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070337

## ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

## INFO

### Description

low fat cocoa powder, alkalized, with 10/12% cocoa butter content; it has a dark colour with a red tonality.

### Denomination

fat reduced cocoa powder. Directive 2000/36/EC.

## DETTAGLI PRODOTTO



Extraordinary  
made simple.

Codice prodotto 01070480

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



**Soybeans**



**Milk**

## INFO

### Details

Polvere di cacao magro con il 22-24% di burro di cacao. Di colore scuro e aroma molto intenso, si presta ottimamente a tutti gli impieghi di gelateria e pasticceria.

### Description

alcalized cocoa powder with 22/24% cocoa butter content; it has a dark colour with a red tone.

### Denomination

cocoa powder. Directive 2000/36/EC.