



Huysman

# H11DM

Cocoa  
Processed  
with  
Alkali



Produced Domestically in Bolingbrook, IL, USA

# H11DM



**Flavor:** Mild Cocoa

**Color:** Medium Brown

**Fat content:** 10-12%

**pH:** 6.8 ( $\pm 0.5$ )

**Available in:** 50 lb bags  
and 750-1,000 Kg FIBC

**Dutched cocoa powder with well rounded  
cocoa flavor.**

**Best for:**



Confectionery



Ice  
Cream



Beverages



Fillings  
& Spreads



Bakery



Cereals



AtSource

FSSC 22000



**Flavor:**

Bitterness

Chocolate

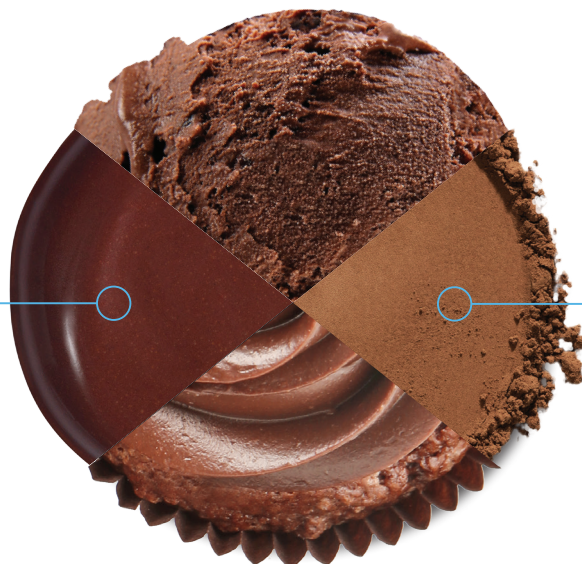
Full/Body

Acidity

Cocoa

Alkalinity

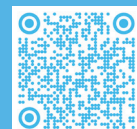
Astringency



**Extrinsic /  
dry color**

**Intrinsic /  
wet color**

**SCAN TO  
GET IN TOUCH**



**ofi**  
make it real

Looking for ingredients and inspiration beyond cocoa?  
At **ofi** we bring together the best of cocoa, coffee, dairy, nuts  
and spices to provide naturally good food & beverage ingredients  
and solutions. Contact our experts today at [ofi.com](https://ofi.com) to find out  
how we can best support your initiatives and ambitions.