



Huysman

H11DR

Cocoa
Processed
with
Alkali

Produced Domestically in Bolingbrook, IL, USA



H11DR



Flavor: Strong Cocoa

Color: Red Brown

Fat content: 10-12%

pH: 7.2 (± 0.5)

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

Dutched, full bodied cocoa powder with rich cocoa flavor.

Best for:



AtSource

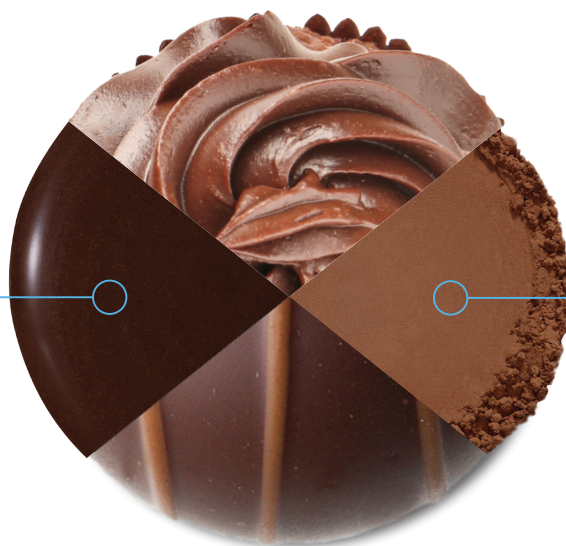
FSSC 22000



Flavor:



**Intrinsic /
wet color**



**Extrinsic /
dry color**

**SCAN TO
GET IN TOUCH**



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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 to find out
how we can best support your initiatives and ambitions.