



CHOCOLATE POWDER



Application

- ✓ Dairy Products
- ✓ Confectionary
- ✓ Pastries
- ✓ Desserts
- ✓ Ice cream
- ✓ Bakery products / long-life bakery
- ✓ Powders & ras materials
- ✓ Cereals

Advantages

- ✓ Declaration as Swiss chocolate powder
- ✓ Versatile application
- ✓ Simple processing

Labels



Allergens

May contain hazelnuts, milk and soya.

Processing

Example for dairy industry:
before pasteurisation, mix with milk. The usual recipe quantity is between 4% and 8%, depending on the desired intensity.

Storage information

Cool and dry
10-15°C (50-59°F)

Chocolate Powder

Our delicately melting Swiss chocolate is also available in powder form. We offer a darker variety of this, as well as a lighter, more floral variety with a distinct note of vanilla.

Our chocolate powders are particularly suitable for use in dairies. They are mainly used in chocolate-flavoured milk drinks, followed by yogurts, milk-based desserts, custards, chocolate mousses and many other products.

In contrast to the use of pure cocoa powder, chocolate powder can achieve a higher-quality flavour profile in the end product. It also offers marketing advantages: in addition to being described as chocolate, the product can also be marketed under its "Swiss" origin.



Article No.	Product Description	Cocoa %	Sugar %	Total fat %	Shelf life	Packaging
11004063	Chocolate powder 63 A	61.2	36.7	17.0	78 weeks from production	20kg Bag
10127013	Chocolate powder 59 RA *	57.4	40.7	18.1	78 weeks from production	20kg Bag
10131406	Chocolate powder 45 A RA *	44.2	54.4	18.1	78 weeks from production	20kg Bag
10131114	Chocolate powder 45 RA *	44.2	54.5	18.1	78 weeks from production	20kg Bag

Would you like an individual consultation? Contact us for further information

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for more information please visit our website:
<https://www.delica.com/de/produkte/schokolade/b2b>
<https://www.rainforest-alliance.org>

