



SENS 030

Cocoa basis, spraydried compound of low-fat cocoa (30%) and milk.

Applications:

Powdered taste- and colour-giving ingredient in:

- Cakes and gateaus
- Baking premixes
- Cream fillings
- Confectionery (fillings and decoration)
- Ice cream
- Desserts and blancmange powders
- Instant beverage powder

Product advantages:

- Blends easily with powder or liquid preparations
- Less cleaning
- Dust-free
- Very good dispersibility in cold water or milk
- Good flowability
- Aromatic cocoa taste
- Ideal for decorative purposes

Product information:

Required quantity

Depending on application and product: 1% - 10%

Legal declaration

Cocoa basis

Ingredients

Skimmed milk powder, low-fat cocoa powder