



CIRANDA

ORGANIC COCOA POWDER



FOR A RICH COCOA FLAVOR

Cocoa powder can transform an average recipe into a rich, decadent treat. It can add texture and a deep chocolate flavor in a variety of applications from cereals to sandwich spreads to muffins and more. In better-for-you recipes with added pulses, proteins or fibers, cocoa powder can help mask the unwanted off-flavors, making the product more palatable.

Ciranda's CocoaRica® organic cocoa program includes GOLD and SILVER powders in natural and alkalized (Dutch-process) format with 10-12% or 20-22%

cocoa butter content. Our SILVER cocoa powders are single origin, processed in Peru; while our GOLD cocoa powders are processed in Europe using beans predominately from the Dominican Republic.

FAIR TRADE FOR ALL

CocoaRica® organic cocoa powders can be certified by Fair Trade USA or Fairtrade America (FLO) to benefit small-scale farmers and communities in the bean growing regions where cocoa is often the main cash crop.

PRODUCTS

- Cocoa Powder Alkalized Black 10-12% SILVER
- Cocoa Powder Alkalized 10-12% GOLD or SILVER
- Cocoa Powder Alkalized 20-22% GOLD or SILVER
- Cocoa Powder Natural 10-12% GOLD or SILVER
- Cocoa Powder Natural 20-22% GOLD or SILVER

Not all cocoa powders are stocked. Please contact us for more information.



ORGANIC COCOA POWDER

PACKAGING

BAG 55.11 lb (25 kg) paper bag, 30 per pallet

KEY BENEFITS

- Organic, non-GMO, kosher, gluten-free
- Flavoring, masking and coloring agent
- Variety of pH, color and flavor profiles
- Fair trade certification available by request

NATURAL VS ALKALIZED COCOA

Natural cocoa powder is slightly acidic and lighter in color than alkalized cocoa powder which has been processed with an alkali (potassium carbonate) to neutralize the pH. Alkalized cocoa has a fuller-bodied flavor and is often better-suited for premium dairy and beverage applications where solubility and smooth texture are critical. Both natural and alkalized cocoa powders are used across the food and beverage industry in many of the same applications. Selection is often a matter of flavor preference.

Our black alkalized cocoa powder is used to achieve the dark black color commonly found in sandwich creme cookies and other baked snacks.



PHYSICAL PROPERTIES

| | |
|--------|---|
| ASPECT | Fine powder |
| AROMA | Typical cocoa |
| COLOR | Varies by product; light brown to black |
| FLAVOR | Typical cocoa, slightly bitter |



| APPLICATION | EXAMPLES |
|-------------------|---|
| BAKERY | Cookies; muffins; waffles; cakes; bars; pastries; icings |
| BARS & CEREALS | Snack bars; breakfast cereal; oatmeal; granola |
| BEVERAGES | Chocolate milk; smoothies; meal replacement shakes |
| CONFECTIONERY | Truffles; chocolate bars; nut butter cups; panned candies |
| DAIRY & NON DAIRY | Yogurt; ice cream; gelato; frozen novelties |
| DRY BLENDS | Hot cocoa mixes; protein beverage powders; gravy |
| SAUCES & SPREADS | Nut spreads; dessert dips and toppings; cooking sauce |
| SNACKS | Popcorn; brittle; crackers |

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