

10030001192531 - Ambrosia Low Fat Cocoa Powder (10-12%)

Low Fat Content: Contains 10-12% cocoa butter. Rich Flavor Profile: It offers an authentic, well-rounded cocoa flavor.. Natural Processing: This is a natural (not Dutch-processed) high-fat cocoa, minimally processed for flavor. Single Ingredient: Simply Cocoa



MARKETING

Ambrosia Low Fat Cocoa Powder (10-12%) is a natural, low-fat baking cocoa that still delivers robust chocolate flavor. Its concentrated, non-alkalized profile provides a deep cocoa essence, ideal for enriching baked goods, icings, and beverages while keeping recipes lighter and preventing unwanted moisture in delicate cakes.

Nutrition Facts

23 Servings per container	
Serving Size	100 grams
Amount Per Serving	
Calories	205
% Daily Value*	
Total Fat 11	17%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrates 55 g	18%
Dietary Fiber 33 g	122%
Total Sugars 0.5 g	
Includes 0 g Added Sugars	0%
Protein 24 g	
Vitamin D 0 mcg	0%
Calcium 170 mg	17%
Iron 40 mg	222%
Potassium 2070 mg	61%
* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
110019253	10030001192531	Comes in a zipper-lock 5 lb. bag for easy storage and use. 6 bags per case.				
Brand	Brand Owner		GPC Description			
Ambrosia	Cargill Cocoa and Chocolate		Chocolate and Chocolate/Sugar Candy Combinations - Confectionery			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31 LBR	30 LBR	No	Netherlands	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.75 INH	14 INH	10.5 INH	1.34 FTQ	9x4	1095 Days	18 CEL / 22 CEL
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

Product should be stored in a cool dry area which is free of any foreign odors. Ideal storage conditions are 63 to 68 degrees F with less than 60% relative humidity.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - MC
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N
- Crustaceans - N
- Mustard - N
- Molluscs - N

INGREDIENTS

Cocoa.

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PREPARATION & COOKING SUGGESTIONS

This product is a versatile ingredient created for use in a variety of applications. No preparation required. Cooking will depend on desired application.

SERVING SUGGESTIONS

Well-rounded flavor in a low fat option.It is a versatile ingredient that can be used in a wide range of sweet applications, including: Cakes and brownies; Mousses and puddings; Chocolate milkshakes and hot cocoa; Muffins and pancakes

MORE INFORMATION