



MARKETING

A premium unsweetened cocoa powder with rich flavor and deep color, ideal for baking, hot chocolate, and pastry applications. Delivers intense chocolate taste and smooth texture in every recipe.

PRODUCT SPECIFICATIONS












Code	GTIN	Pack Description				
#0159	03395324001596	3/2.2 LB				
Brand	Brand Owner	GPC Description				
Valrhona	Valrhona Inc.	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.1 LBR	6.6 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.61 INH	10.71 INH	18.94 INH	2.3 FTQ	06x04	468 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

In a dry place where temperature is maintained at 15-20°C / 59-68°F.---UNIT UPC: 3395321001599---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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 - N |  Fish - N |
|  Wheat - N |  Shellfish - N |
|  Sesame - N |  Crustaceans - N |
|  Molluscs - N | |

Nutrition Facts

Servings per container

Serving Size 25.0 GR

Amount Per Serving

Calories 144

% Daily Value*

Total Fat 39 g 50%

Saturated Fat 23 g 115%

Trans Fat 0 g

Cholesterol 0.912 mg 0%

Sodium 250 mg 11%

Total Carbohydrates 48 g 17%

Dietary Fiber 0.7 g 3%

Total Sugars 42 g

Includes 31 g Added Sugars 62%

Protein 8.3 g

Vitamin D 340 mcg 2%

Calcium 257 mg 20%

Iron 0.38 mg 2%

Potassium 366 mg 8%

* 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.

INGREDIENTS

Cocoa powder, acidity regulator: potassium carbonate (E501)

45845 - Cocoa Powder

A very pure and intense cocoa taste, with a very warm red mahogany color.



PREPARATION & COOKING SUGGESTIONS

General Baking Instructions- For Cakes & Brownies: Sift cocoa powder with flour to ensure even distribution.- For Ganache: Mix cocoa powder with warm cream until smooth.- For Dusting: Sprinkle over desserts like tiramisu or truffles for a finishing touch

SERVING SUGGESTIONS

Sweet Applications- Baking: Perfect for cakes, brownies, cookies, and pastries.- Chocolate Drinks: Use in hot chocolate or cold cocoa-based beverages.- Desserts: Ideal for mousses, ganaches, ice creams, and sorbets.- Breakfast: Sprinkle over cereal, oatmeal, or blend into smoothies.- Fitness Boost: Add to protein shakes or energy bars for a rich cocoa flavor.Savory Applications- Sauces & Marinades: Enhances the depth of flavor in meat sauces, stews, and chili.- Poultry & Meat Rubs: A pinch of cocoa powder adds complexity to spice blends.- Gourmet Touch: Used in mole sauce and other sophisticated culinary creations.

MORE INFORMATION