



MARKETING

A bright and intense red color, this cocoa powder is ideal for coating truffles or for an amber dusting.

Nutrition Facts

147 Servings per container

Serving Size40 g/ 1/4 cup

Amount Per Serving

Calories190

% Daily Value\*

Total Fat9 g14%

Saturated Fat6 g29%

Trans Fat0 g

Cholesterol0 mg0%

Sodium5 mg0%

Total Carbohydrates20 g7%

Dietary Fiber11 g44%

Total Sugars0 g

Includes Added Sugars%

Protein7 g

Vitamin D%

Calcium4%

Iron90%

Potassium%

\* 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 |                                         |                      |
|-------------------------|-----------------|-------------------|-------------------------------------------|------------------|-----------------------------------------|----------------------|
| DCP-22SP-760            |                 | 13073414270929    |                                           | 6 / 1.0 KGM      |                                         |                      |
| Brand                   | Brand Owner     |                   | GPC Description                           |                  |                                         |                      |
| Cacao Barry             | BARRY CALLEBAUT |                   | Chocolate/Cocoa/Malt - Not Ready to Drink |                  |                                         |                      |
| Gross Weight            | Net Weight      | Case/Catch Weight | Country Of Origin                         | Kosher           | Child Nutrition                         |                      |
| 14.15 LBR               | 13.22 LBR       | No                | France                                    | Yes              | No                                      |                      |
| Shipping                |                 |                   |                                           |                  |                                         |                      |
| Length                  | Width           | Height            | Volume                                    | TlxHl            | Shelf Life                              | Storage Temp From/To |
| 11.61 INH               | 10.82 INH       | 8.07 INH          | 0.5867 FTQ                                | 10x7             | 730 Days                                | 54 FAH / 68 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

Product packaged in bag within cardboard box. Store the product in a clean, dry (relative humidity max.70 %) and odorless environment. Storage Temperature : 12 - 20 °C / 54 - 68 °F

- 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

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

High fat cocoa processed with alkali

PREPARATION & COOKING SUGGESTIONS



Use in any bakery application.

SERVING SUGGESTIONS



Great for covering truffles or a copper-colored powdering

MORE INFORMATION



Website : Visit [www.barry-callebaut.com](http://www.barry-callebaut.com)