



Huysman

THE SCIENCE OF COCOA EFFICIENCY

Introducing our expanded
range of versatile cocoa
powders effectively produced
for great tasting recipes.



ofi
make it real



EFFICIENCY BY DESIGN

At Huysman we have elevated cocoa consistency to a science, delivering a focused range of best-in-class cocoa powders that are optimized for the mass manufacturing process.

From our processing plants in North America and Asia, we provide food manufacturers with a specific range of cocoa powders that can be applied efficiently and consistently across a broad range of

manufacturing processes and recipe applications.

This provides versatile and cost-effective ingredient solutions for cocoa products.

Our dedication to reliable ingredient performance and desirable flavor profiles has made Huysman a trusted supplier to deliver great recipe results every time.

RELIABLE COCOA POWDER PERFORMANCE

Through our expert knowledge and application of milling, blending and alkalization technologies, we have defined new standards in consistent cocoa ingredient performance.

Across our advanced processing plants, we employ stringent technical specifications and

quality controls to ensure that our cocoa powders provide reliable recipe performance.

Our high level of efficiency and optimized production techniques allow us to provide quality cocoa powders in larger order quantities and at a more cost-effective pricing.



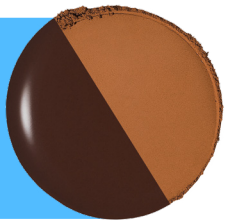


OUR INGREDIENTS

We have a focused range of cocoa powders designed to provide great tasting cocoa experiences across a range of recipe applications and manufacturing processes.

CLASSICS

DH191R



A natural, light brown cocoa powder with chocolaty and fruity flavors.

Flavor: Balanced Cocoa
Color: Light Brown | **pH level:** 5.0 - 6.0



DH151T

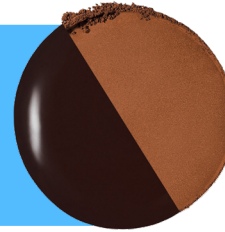


Dutched brown cocoa powder with balanced cocoa and chocolaty flavor.

Flavor: Balanced Cocoa | **Color:** Brown | **pH level:** 5.8 - 6.6



DH220E

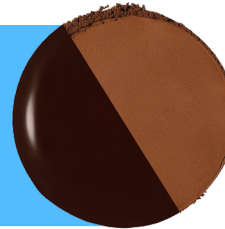


Medium brown cocoa powder with strong cocoa and chocolaty flavor.

Flavor: Strong Cocoa with Chocolaty Notes
Color: Medium Brown | **pH level:** 6.8 - 7.2



DH251P



Dutched brown cocoa powder with strong cocoa and well-rounded chocolaty flavor.

Flavor: Strong Cocoa with Balanced Chocolaty Notes
Color: Medium Brown | **pH level:** 6.8 - 7.4



DH230E

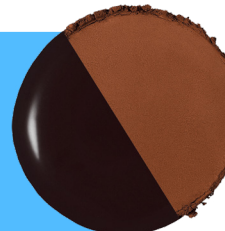


Dutched medium brown cocoa powder with balanced cocoa flavor.

Flavor: Balanced Cocoa
Color: Medium Brown | **pH level:** 6.8 - 7.2



DH260E



Dutched medium brown cocoa powder with well-balanced chocolaty flavor and floral backnote.

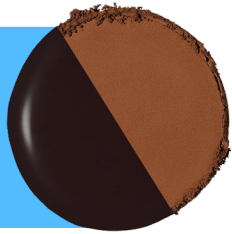
Flavor: Well-balanced Chocolaty flavor
Color: Medium Brown | **pH level:** 6.9 - 7.5





CLASSICS | PLUS

DH673P



Dutched medium brown, full-bodied cocoa powder with rich chocolaty flavor.

Flavor: Full-bodied Cocoa and Chocolaty Flavor
Color: Medium Brown | **pH level:** 7.2 - 7.8



Confectionery

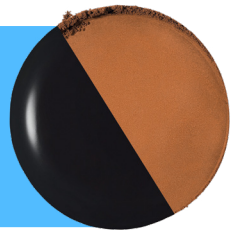
Bakery

Fillings

Spreads

SELECTS | CHOICE

DH300P



Dutched dark brown cocoa powder with mild cocoa flavor.

Flavor: Mild Cocoa | **Color:** Dark Brown | **pH level:** 7.2 - 7.6



Chocolate
(Dark)

Spreads
(Dark)

SELECTS | DARK

DH400L



Dutched dark brown cocoa powder with balanced cocoa and chocolaty profile with detectable alkalinity notes.

Flavor: Balanced Cocoa with Alkalinity Notes
Color: Dark Brown | **pH level:** 7.7 - 8.3



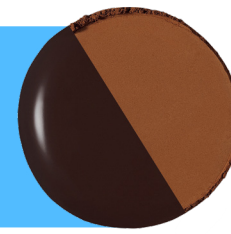
Bakery

Creams
& Fillings

Spreads
(Dark)

SELECTS | RED

DH240E



Dutched medium brown reddish cocoa powder with mild cocoa and chocolaty flavor.

Flavor: Mild Cocoa with Chocolaty Flavor
Color: Medium Brown with Slight Reddish Hue | **pH level:** 6.9 - 7.5



Beverages

Bakery

DH360P



Dutched medium brown cocoa powder with reddish hues, and full-bodied cocoa flavor.

Flavor: Full-bodied Cocoa
Color: Medium Brown with Reddish Hue | **pH level:** 7.4 - 7.8



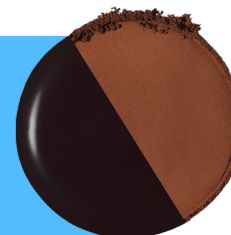
Bakery

Cake
(Sponge)

Creams
& Fillings

Ice Cream

DH771L



Dutched dark reddish brown cocoa powder with strong cocoa and chocolaty flavor with slight bitterness.

Flavor: Strong Cocoa
Color: Dark Reddish Brown | **pH level:** 7.7 - 8.3



Confectionery

Bakery

Fillings

Spreads

OUR POWDER PORTFOLIO

EXTRINSIC



Through our expert knowledge and application of milling, blending and alkalization technologies, we ensure that Huysman cocoa powders consistently deliver superior color and flavor performance, enhancing efficiency leading to great recipe.

INTRINSIC





Huysman

Looking for ingredients and inspiration beyond cocoa?

At **ofi**, we bring together the best of cocoa, nuts, spices, coffee and dairy to provide naturally good food & beverage ingredients, and solutions. Contact our experts today at ofi.com to find out how we can best support your initiatives and ambitions.



**SCAN TO
GET IN TOUCH**