EUROPE
COCOA POWDER
BROCHURE

DISCOVER OUR GCB COCOA CÔTE D'IVOIRE POWDER RANGE
Developed for the European Market

Manufactured by

GCB Cocoa Côte d'Ivoire
Lot 208, Bardot 18, Zone Industrielle,
San-Pedro, Côte d'Ivoire

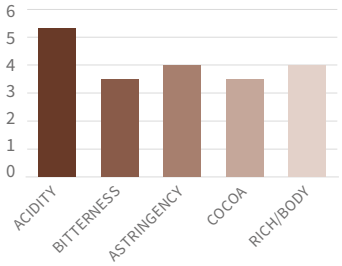
GCB COCOA

COCOA POWDER RANGE

FROM SAN-PÉDRO, CÔTE D'IVOIRE, TO EUROPE

VP-100-11
YELLOWISH BROWN

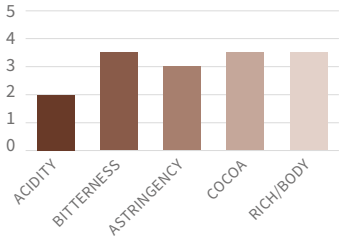
Description:
Light yellowish-brown natural cocoa powder with mild cocoa flavour, acidic notes and a subtle nutty undertone.



Fat content (%):	10 – 12
pH Range:	5.1 – 6.0
Alkalisation degree:	Natural

VP-250-11
LIGHT BROWN

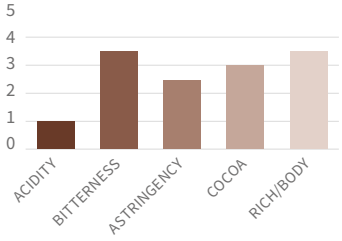
Description:
Light brown alkalised cocoa powder with smooth, rounded cocoa flavour and a pleasant chocolaty note.



Fat content (%):	10 – 12
pH Range:	6.8 – 7.2
Alkalisation degree:	Light

VP-360-11
REDDISH BROWN

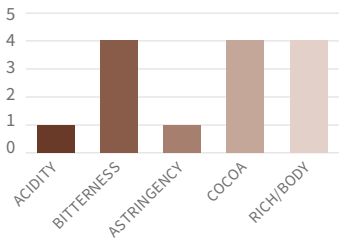
Description:
Reddish-brown alkalised cocoa powder with well-balanced chocolate flavour and a mild nutty note.



Fat content (%):	10 – 12
pH Range:	6.8 – 7.4
Alkalisation degree:	Light

VP-390-11
DARK BROWN

Description:
Dark brown alkalised cocoa powder with rich, full-bodied cocoa flavour and alkaline note.



Fat content (%):	10 – 12
pH Range:	7.4 – 7.8
Alkalisation degree:	Medium

For inquiries based in UK: sales@euk.favorich.com www.gcbcocoa.co.uk

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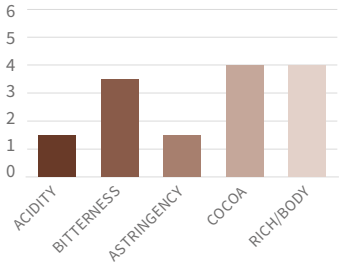
VP-690-11
DARK RED

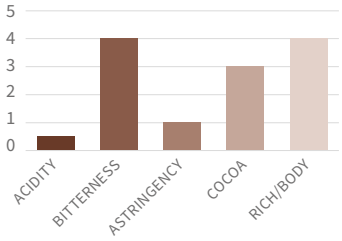
Description:
Dark red alkalised cocoa powder with intense cocoa taste and a pronounced alkaline character.



Fat content (%):	10 – 12
pH Range:	7.4 – 8.0
Alkalisation degree:	Medium

VP-960-11
BLACK

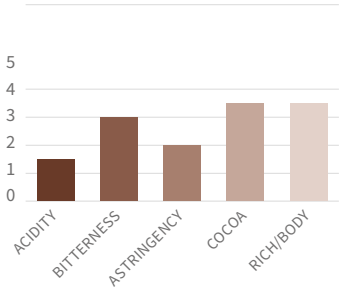
Description:
Light brown alkalised cocoa powder with smooth, rounded cocoa flavour and a pleasant chocolaty note.



Fat content (%):	10 – 12
pH Range:	7.0 – 9.0
Alkalisation degree:	Light

VP-360-21
REDDISH BROWN

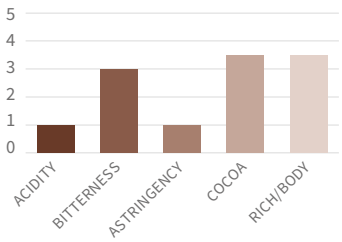
Description:
Reddish-brown alkalised cocoa powder with well-balanced chocolate flavour and a mild nutty note.



Fat content (%):	20 – 22
pH Range:	6.8 – 7.4
Alkalisation degree:	Medium

VP-690-21
DARK RED

Description:
Dark brown alkalised cocoa powder with rich, full-bodied cocoa flavour and alkaline note.



Fat content (%):	20 – 22
pH Range:	7.4 – 8.0
Alkalisation degree:	Medium

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