



EXPRESS YOUR
TRUE NATURE™

Nature Cacao

/ 100 % CACAO
/ LOW FAT CACAO POWDER
/ NATURAL

NATURELLE

FLAVOUR PROFILE /
/ Rustic roasted cacao taste
/ Notes of cherry, dry fruits & spices

COLOUR / Unique natural flavourful
cacao powder in the market with its **striking
dark brown colour**



FAT CONTENT / 10-12 %

ORIGIN / Made from sustainably sourced finest quality West
African beans.

BALANCED FINENESS /

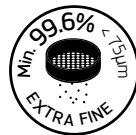
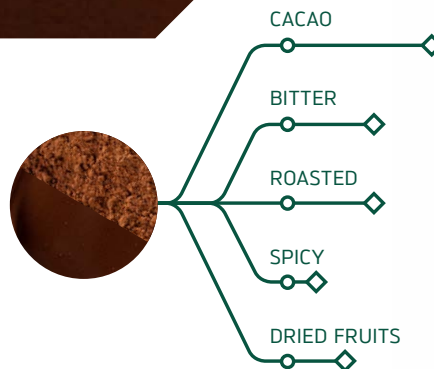
Particle size minimum 99.6% < 75µm. Extra fine cacao powder. The
finer the cacao powder, the better the flavour release and the finest
smoothness and consistent colour for the best aesthetic results.

MOISTURE / Max. 4.5 %

DISPERSIBILITY /

Very high dispersibility thanks to the unique processing.

APPLICATIONS / This naturally dark brown powder allows
usage of "natural" claims. Ideal for clean-label recipes.



CERTIFICATIONS /



Supporting **100% sustainably
sourced cacao**



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PRODUCT CODE: NCP-10NAT-89B

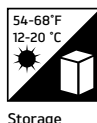
PACKAGING UNIT	1 kg
UNIT EAN CODE	3073419330409
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 1 kg
BOX EAN CODE	13073419330406
BOX DIMENSIONS H x W x D	180 x 297 x 397 mm

SHELF LIFE / 24 MONTHS

RESEALABLE and RECYCLABLE bag with a zip closing, designed consciously to be more practical while reducing waste.

STORAGE CONDITIONS / Store the product in a clean, dry (relative humidity max. 70%) and odourless environment.

STORAGE TEMPERATURE /
12 - 20 °C / 54 - 68 °F



PAIRING INGREDIENTS / Acai, Aniseed, Arbequina olive oil, Banana, Bergamot, Bitter orange, Black olive, Black pepper, Black pepper from Jamaica, Black pepper Kurdish Isot, Blackcurrant, Candyfloss, Camomille, Cherry, Dried cherry, Dried flowers, Dried Rose, Espelette pepper, Hibiscus, Hot wine, Jasmine, Lemongrass, Lime, Logan, Mango, Orange blossom water, Orange zest, Piment Gorria, Pink grapefruit, Raspberry, Red pepper, Rose water, Sake vinegar, Strawberry, Sweet spices, Thyme, Tonka bean.

PAIRING BEVERAGES / Blackcurrant cream, Campari, Earl Grey tea, Jasmine tea, Lambrik (beer), Muscat wine, White rum.

PAIRING CHOCOLATES /
MADIROFOLO 65%
ZÉPHYR™ 34%
MI-AMÈRE 58%

www.cacao-barry.com



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