



EXPRESS YOUR
TRUE NATURE™

Extra Brute

/ 100% CACAO
/ HIGH FAT CACAO POWDER
/ ALKALISED

UNIVERSELLE

FLAVOUR PROFILE /
/ Balanced dark chocolate taste
/ Spicy and woody notes

COLOUR / Vibrant reddish-brown hues



FAT CONTENT / 22-24 %

A very high fat cacao powder gives more round sensation (mouth feel), lower bitterness, longer lasting aftertaste and an overall smoother texture.

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.

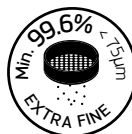
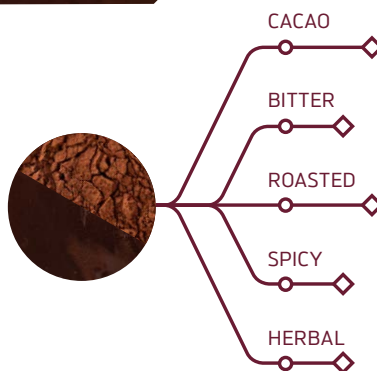
MOISTURE / Max. 4.5%

DISPERSIBILITY /

Standard dispersibility for alkalised powder.

MULTI-APPLICATIONS /

This powder can be used in all recipes with very good outcomes.



CERTIFICATIONS /



Supporting **100% sustainably**
sourced cacao



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PRODUCT CODE: DCP-22EXBRU-89B

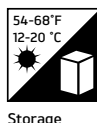
| | |
|--------------------------|--------------------|
| PACKAGING UNIT | 1 kg |
| UNIT EAN CODE | 3073419330119 |
| BAG DIMENSIONS H x W x D | 310 x 185 x 85 mm |
| PACKAGING BOX | 6 x 1 kg |
| BOX EAN CODE | 13073419330116 |
| BOX DIMENSIONS H x W x D | 180 x 297 x 397 mm |

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



UNIVERSELLE



PAIRING INGREDIENTS / Eggplant, Beef broth, Black licorice, Blue cheese, Brown rum, Brown sugar, Butterscotch, Calf sweetbread, Candied pineapple, Caramelised pineapple, Coffee, Cooked milk skin, Corn, Dried fig, Huitlacoche, Maple syrup, Miso, Nigori Sake, Peanut butter, Soya sauce, Spinach, Wild rice, Wulong tea.

PAIRING BEVERAGES / Belgian Abbey Beer, Coffee, Cognac, Dark rum (aged), Sake Nigori, Sherry Amontillado, Wulong Tea.

PAIRING CHOCOLATES /
GHANA 40%
MEXIQUE 66%

www.cacao-barry.com



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