



EXPRESS YOUR  
TRUE NATURE™

# Rouge Ultime

Cameroon Origin 

/ 100 % CACAO  
/ HIGH FAT CACAO POWDER  
/ ALKALISED

UNIVERSELLE

## FLAVOUR PROFILE /

/ Intense & complex cacao taste  
/ Smoky notes with dried fruits undertones

COLOUR / Bright deep mahogany red



## FAT CONTENT / 20-22 %

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 the famed red Cameroon fine flavour beans. Located on the west coast of Central Africa, Cameroon is the fifth largest cacao producer in the world. Cacao is mainly produced in Central Southern Cameroon, which displays ideal growing conditions due to its hot, humid climate and well-developed infrastructure.

## BALANCED FINENESS /

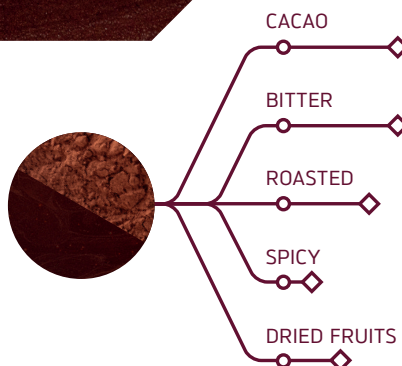
Particle size minimum 99.6% < 75µm. Extra fine cacao powder. The finer the cacao powder, the better the flavour release and the finest smoothness and consistent colour for the best aesthetic results.

**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-20RULTI-89B

PACKAGING UNIT	1 kg
UNIT EAN CODE	3073419330096
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 1 kg
BOX EAN CODE	13073419330093
BOX DIMENSIONS H x W x D	180 x 297 x 397 mm

## PRODUCT CODE DCP-20RULTI-91B

PACKAGING UNIT	5 kg
UNIT EAN CODE	3073419330232
BAG DIMENSIONS H x W x D	470 x 265 x 160 mm
PACKAGING BOX	2 x 5 kg
BOX EAN CODE	13073419330239
BOX DIMENSIONS H x W x D	271 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. More information on [www.cacao-barry.com/recyclable-resealable-packaging](http://www.cacao-barry.com/recyclable-resealable-packaging)

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

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



LDPE+HDPE



Hygrometry



Storage



**PAIRING INGREDIENTS** / Acacia honey, Asparagus, Beetroot, Black truffle, Blackcurrant, Butter, Caviar, Cheddar cheese (aged), Cigar leaves (decoction), Dried pumpkin seeds, Fresh coriander, Fresh fig skin, Fresh peanuts, Ginger, Grapefruit, Hazelnut, Mace, Mushrooms (raw), Passion fruit, Pu-Erh tea, Reblochon cheese (farmhouse), Red apple, Saint-Nectaire cheese (farmhouse), Scotch, Sea buckthorn, Soybeans, Spinach, Truffle, Vacherin cheese, Walnut, Walnut oil, yogurt.

**PAIRING BEVERAGES** / Armagnac, Coffee, Cabernet Franc (Chinon, Bourgueil, Saumur-Champigny), Cachaça, Manzanilla Passada Sherry, Pu-Erh tea, Scotch, Tequila, Vin jaune du Jura.

**PAIRING CHOCOLATE** /  
**TANZANIE 75 %**  
**PAPOUASIE 35 %**  
**PASSY™ 70 %**

[www.cacao-barry.com](http://www.cacao-barry.com)

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