

# Gerkens® DP70

The Smooth Sensation



## APPLICATIONS



Dairy desserts



Beverages



Ice-cream



Spreads



Confectionery



Cereals



Baked goods



Biscuits

## BENEFIT

While suitable for several applications, Gerkens® DP70 is perfect for dairy beverages with a long shelf life.



**gerkens**®

a **Cargill** brand

# Gerkens® DP70

## The Smooth Sensation



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### INSIGHT

Genuine consumer experiences involve all senses. In this regard, color, taste and texture all play an essential role in triggering consumer enthusiasm and loyalty. In dairy applications for example, it's all about offering a round and intense cocoa taste and a smooth texture.

### ADDITIONAL INFORMATION

Factory	The Netherlands
Fat Level	10-12% / 20-22% / 22-24%
pH Value	7
Moisture	Maximum 4.5%
Fineness	99.8%
Standard Package Types	25kg / 900kg

### POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, UTZ, RFA, Fairtrade

### GOODNESS GUARANTEED

At Gerkens we guarantee goodness all the way. Looking for a powder that – like (high-fat) Gerkens® DP70 – provides a rich cocoa taste that brings out the best in your end product? Let's talk and we'll find a solution that's just right for YOU.

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### BENEFIT

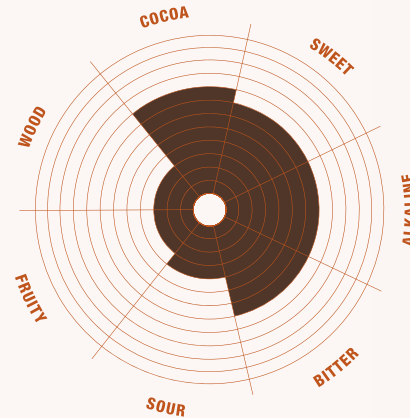
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### WHAT'S IN IT FOR YOU

Being naturally richer in cocoa fat, (high-fat) Gerkens® DP70 provides a round mouth feel and a more intense cocoa taste. Gerkens® DP70 offers just the right composition for heat treatment in combination with dairy proteins, as identified by our Cocoa Engineers.

### FLAVOR PROFILE



### COLOR PROFILE



“Smooth, savory and fantastically creamy”

Danielle Rump  
FSQR Customer Relations Expert

