

# Gerkens® DR74

The Equilibrist

## APPLICATIONS



Dairy desserts



Beverages



Ice-cream



Confectionery



Cereals



Baked goods



Biscuits



Spreads

## BENEFIT

Applicable in several solutions, Gerkens® DR74 is our most balanced powder – offering a gentle red colored cocoa powder combined with a mild, balanced cocoa flavor.

**gerkens®**

a **Cargill** brand



# Gerkens® DR74

## The Equilibrist



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### INSIGHT

Gaining consumer preference is all about finding the right nuance. In chocolate-based products, some consumers are particularly attracted to products that offer the right balance between color and taste.

### ADDITIONAL INFORMATION

Factory	The Netherlands
Fat Level	10-12% / 20-22% / 22-24%
pH Value	7.3
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 – like the Gerkens® DR74 – that provides the perfect balance between taste and color and can be used for different applications? Let's talk and we'll find a solution that's just right for YOU.

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### BENEFIT

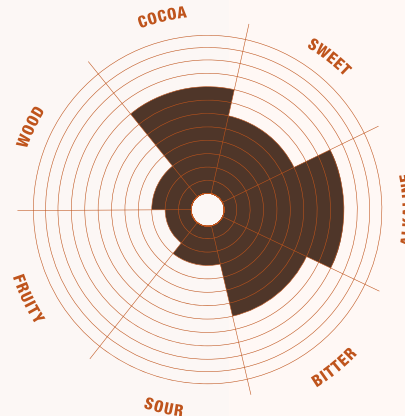
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### WHAT'S IN IT FOR YOU

Gerkens® DR74 has the ability to seduce a large majority of consumers thanks to a color in the middle range of our spectrum and a mild taste. Thanks to months of development and finetuning by our Cocoa Engineers, Gerkens® DR74 offers you the ultimate blend of cocoa building blocks.

### FLAVOR PROFILE



### COLOR PROFILE



“This powder is a real all-rounder”

Jan Van Iersel  
Food Technologist

