

Gerkens® Cocoa Extra *VeganZa*

Discover the perfect pairing for your plant-based cocoa beverages

APPLICATIONS



Plant-Based Beverages

BENEFIT

Gerkens offers a range of two specialty powders perfect to pair with and enhance the sensory appeal of plant-based alternatives.

Based on sensory profiling through professionally trained panels and consumer tests, Gerkens Cocoa Engineers were able to identify the best cocoa powders to pair with Oat and Almond plant-based alternatives for a delicious chocolatey plant-based experience.

gerkens®
a **Cargill** brand



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01

INSIGHT

Consumers are increasingly showing a preference for plant-based alternatives, in line with the growing desire for flexitarian diets. Plant-based beverages is a key category, where Oat and Almond are the alternatives with the highest growth and liking. Taste is still the top concern in the category and as chocolate is the #1 choice for flavored plant-based alternatives, there is an opportunity for sensory optimization.

02

BENEFIT

Thanks to the deep cocoa knowledge and sensory expertise of our Cocoa Engineers, Gerkens® can offer a range of two specialty powders perfect to pair with and enhance the sensory appeal of oat and almond plant-based alternatives.

03

WHAT'S IN IT FOR YOU

Gerkens® is recognized as a reliable global brand with a proven track record on color and flavor consistency due to the processing skills and control throughout the various steps. We offer expertise and experience with various plant-based alternatives and can help you identify the best cocoa powder to suit the sensory needs of your plant-based recipe.

PB70 for Almond-Based Alternatives

ADDITIONAL INFORMATION

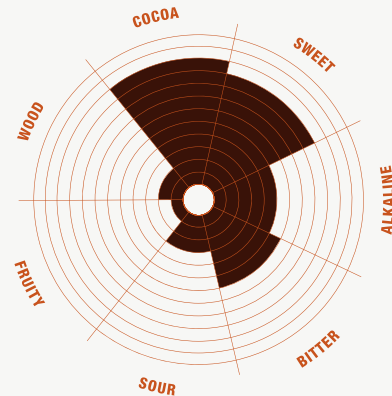
Factory	Netherlands
Fat Level	10-12%
pH Value	6.7
Moisture	max. 4.5%
Fineness	99.5%
Standard Package Types	25kg & 900kg

COLOR PROFILE

Brown Red

Darkness Lightness

FLAVOR PROFILE



POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, RFA, Fairtrade

GOODNESS GUARANTEED

At Gerkens we guarantee goodness all the way. Looking for the perfect cocoa pairing for your plant-based alternatives? Let's talk and we'll find a solution that's just right for YOU.

DP70 for Oat-Based Alternatives

ADDITIONAL INFORMATION

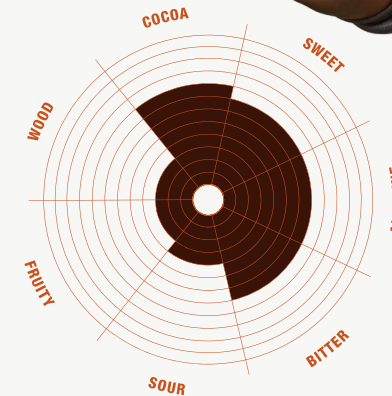
Factory	Netherlands
Fat Level	10-12%
pH Value	7.0
Moisture	max. 4.5%
Fineness	99.8%
Standard Package Types	25kg & 900kg

COLOR PROFILE

Brown Red

Darkness Lightness

FLAVOR PROFILE



POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, RFA, Fairtrade



“100% plant-based. 100% delicious!”

Danielle Rump, FSQR Customer Value & Process Lead