

COCOAFINE

COCOA POWDER REDUCTION TECHNIQUES

With the global cocoa powder shortage leading to high prices and even scarcities, CFI has a number of solutions!

THE COCOAFINE TOOLBOX INCLUDES:

- COCOAFINE natural cocoa fibres- still cocoa, just cheaper
- Chocolate Flavours- liquid water soluble
- Chocolate Flavours- liquid oil soluble
- Chocolate Flavours- powdered (with or without colour)
- All the adjunct flavours for chocolate use - nut, caramel and others
- Bake/Heat Stable Colours, oil and water soluble
- Sugar Enhance Flavours- boost taste impact in all products

BAKERY

All chocolate flavoured bakery goods
Biscuits, brownies, cupcakes, swiss roll
Frostings, fillings, creams
Cake and muffin pre-mixes

DAIRY

Flavoured milks and milkshakes
Including "cocoa powder at the bottom" products
Ice creams

SAUCES & SPREADS

Ice cream dips
Syrups
Spreads (e.g. with hazelnut)

CHOCOLATE CONFECTIONERY & DESSERTS

Couvertures, truffles
Cereal bar bases
Mousses, puddings and similar

