

A close-up photograph of a glass filled with a dark, rich chocolate beverage. The surface of the drink is dusted with a fine layer of dark cocoa powder. Two cinnamon sticks are artfully placed across the rim of the glass, partially submerged in the drink. The background is dark and textured, with more cocoa powder and cinnamon sticks scattered around, creating a warm and indulgent atmosphere. The entire image is framed by a thick orange border.

gerkens®
cacao

**Effective
innovation
delivers
standout
solutions**

Gerkens® dark intense red cocoa powder broadens consumer choice in chocolate-flavoured products.

Cargill®

Gerken's® dark intense red cocoa powder brings new colour and taste possibilities to chocolate-flavoured innovations. Our end-to-end innovation expertise make us the perfect partner to help you develop all kinds of mouth-watering offerings, whether to meet consumer trends – or even create your own.



Standout colour

Delight your consumers with a new experience. The explicit colour attributes make it the only powder of its kind on the market. Our dark intense red cocoa powder is ideally positioned to reflect the premium trend towards intense rich colours as well as the use of contrasting colours and multiple chocolate shades. Use it to offer a different sensory experience, spice up a special seasonal offering – or surprise your consumers with a unique range of drinks, dairy desserts or ice cream products.

Standout combination of colour and taste

Looking to offer something different? The soft chocolaty flavour of our dark intense red cocoa powder could really appeal to younger consumers. The sweet taste could also inspire sophisticated new twists on classic applications, such as chocolate milk or triple-chocolate ice cream.



Standout performance

Your loyalty demands high-quality ingredients. Gerken's® is renowned worldwide for consistently high standards. We use only the best beans, sourced through on-the-ground teams in our origin countries.



Standout partnership

Gerken's® is your end-to-end innovation partner, supporting new ideas and solutions all the way from concept to consumption. Drawing on Cargill Cocoa & Chocolate's deep cocoa expertise and broad food knowledge, we help you innovate to meet consumer trends with delicious and consistently excellent ingredients.

Standout solutions

If you want custom colour and flavour combinations that meet changing consumer demands, our global R&D capabilities and application centers provide expert support across all continents. Drawing on extensive food industry experience, we will show you different ways to use our product portfolio to formulate innovative solutions.

Tapping into clear consumer needs towards further sophistication and choice of chocolate-flavoured products, there has never been a better time to embrace our innovative cocoa powder.

Experience the difference for yourself

To find out more about our dark intense red cocoa powder and our end-to-end innovation capabilities, visit www.cargill.com/gerkens

About Gerkens® Cacao

Gerkens® Cacao has delivered world-class powders, made from the best beans, for more than 50 years. Following an acquisition by Cargill in 1987, its Dutch technology has travelled the globe. We have processing facilities in Holland, France, Germany, Ghana, Côte d'Ivoire, Indonesia and Brazil – bringing our spectrum of more than 100 powders closer to you and your consumers.

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