



# GR80

## Dark intense red cocoa powder

### Key benefits

- Unique colour attributes make it the only cocoa powder of its kind on the market
- A softer chocolaty taste which could inspire sophisticated new twists on classic application
- Ideally positioned for chocolate ice cream, drink and dessert applications which reflect the premium trend towards intense rich colours and flavours
- Deep cocoa expertise and broad food ingredients and application knowledge
- Capability to tailor-make unique solutions

### Introducing GR80

GR80 is a premium high-alkalized powder that combines a dark intense red colour with a soft chocolaty flavour. It can be used to develop new products that look different and inviting, whether in dairy, beverages or ice cream.

### Responding to trends

Consumers are looking for something new and innovative – and chocolate-flavoured products are especially highly regarded. With its dark intense red colour and soft taste, GR80 is ideally positioned to reflect the premium trend towards intense rich colours and flavours, as well as the use of contrasting colours and multiple chocolate shades.

## Inspiring innovations

Products like GR80 demonstrate how Gerkens® can help you find new ways to excite your consumers. We have the state of the art processing capabilities, global footprint and keen awareness of trends to be your leading partner in innovation. Allow us to inspire you with great products, groundbreaking ideas and the practical capability to bring solutions to life and unlock new business opportunities.



## Guaranteed consistency in taste and colour

Over the years, we have developed our own premium Gerkens® cocoa powders. They offer endless opportunities to create unique signatures in colour and taste for finished chocolate-flavoured products. And thanks to our sophisticated processing and blending techniques, you can expect a consistently high-quality product every time.

## Tested for excellence

Please feel free to contact our technical service specialists who will happily share their insights and help you with any of your questions. They can assist you in formulating or refreshing recipes, helping with issues such as nutritional and ingredient labelling and much more.

## Contact

### Cargill Cocoa & Chocolate

PO BOX 75840

1118 ZZ Schiphol

The Netherlands

Tel: +31 (0)20 500 60 00

Fax: +31 (0)20 500 69 50

---

## Gerkens® GR80 product specifications

### Colour and taste

A new generation premium high-alkalized cocoa powder that combines a dark intense red colour with a soft chocolaty flavour.

### Production

Gresik (Indonesia).

### Fat content

10–12%

### pH

8.0 +/- 0.2

### Fineness

min. 99.5% (75µm)

### Moisture

5%



---

## For more information

Please contact your Account Manager at Cargill Cocoa & Chocolate or email: [cocoa\\_chocolate@cargill.com](mailto:cocoa_chocolate@cargill.com).

[www.cargill.com/gerkens](http://www.cargill.com/gerkens)