



UNIQUE FOR YOU
CONSISTENT PERFORMANCE
EFFECTIVE INNOVATION

gerkens® DP70

The Smooth Sensation

Benefit

+ While suitable for several applications, Gerkens® DP70 is perfect for dairy beverages with a long shelf life

Main applications



gerkens®
cacao

gerkens® DP70

The Smooth Sensation

Insight

Genuine consumer experiences involve all senses. In this regard, colour, taste and texture all play an essential role in triggering consumer enthusiasm and loyalty. In dairy applications for example, it's all about offering a round and intense cocoa taste and a smooth texture.

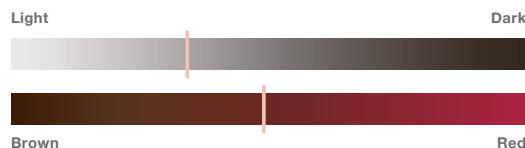
Benefit

- + While suitable for several applications, (high-fat) Gerkens® DP70 is perfect for dairy beverages with a long shelf life.

What's in it for you

- + Being naturally richer in cocoa fat, (high-fat) Gerkens® DP70 provides a round mouth feel and a more intense cocoa taste.
- + Gerkens® DP70 offers just the right composition for heat treatment in combination with dairy proteins, as identified by our Cocoa Engineers.

Flavour and colour profile



Additional Information

Applications

Dairy Desserts, Beverages, Ice Cream, Confectionery, Baked Goods, Biscuits, Spreads, Cereals

Factory

The Netherlands

Bean Origin

Blend

Fat level

10-12% / 20-22% / 22-24%

pH value

7.0

Moisture

Maximum 4.5%

Fineness

99.8

Standard Package Types

25 kg / 900 kg

Potential certifications

Kosher, Pareve, Halal
UTZ / RFA / Fairtrade

"We believe in offering solutions to our customers that are as unique as they are. Looking for a powder that - like (high-fat) Gerkens® DP70 - provides a rich cocoa taste that brings out the best in your end product? Let's talk and we'll find a solution that's just right for YOU."

"SMOOTH, SAVOURY
AND FANTASTICALLY
CREAMY"

DANIELLE RUMP

FSQR CUSTOMER RELATIONS EXPERT

The Cocoa
Engineers

gerkens



Cargill

The Cargill
Cocoa Promise