

# gerkens® GT78

## Eye Candy

### Benefit

- + While maintaining a recognisable cocoa taste, Gerkens® GT78 is your gateway to a rich signature colour to distinguish your product from the competition

### Main applications



**gerkens®**  
cacao

UNIQUE FOR YOU  
CONSISTENT PERFORMANCE  
EFFECTIVE INNOVATION



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## Eye Candy

### Insight

Taste is essential to the consumer experience - but consumers are increasingly demanding food that excites all their senses. And their experience starts with what they see. For chocolate-flavoured products, having an intense and appetising colour is the key to success.

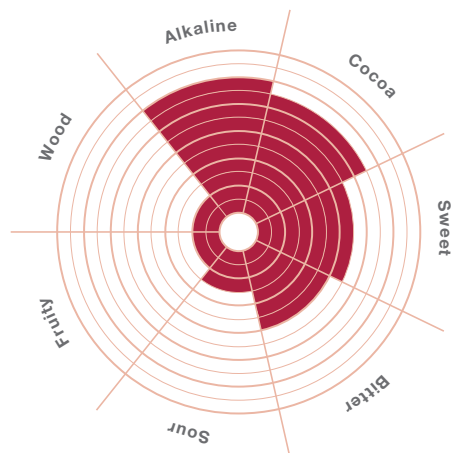
### Benefit

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### What's in it for you

- + Gerkens® GT78 sets the benchmark in terms of colour intensity. The warm colour makes end products more appetising.
- + The more colourful and more appealing character Gerkens® GT78 ensures for your product, creates a competitive advantage.

### Flavour and colour profile



### Additional Information

#### Applications

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

#### Factory

The Netherlands

#### Bean Origin

Blend

#### Fat level

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

#### pH value

7.5

#### 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 provides an intense visual experience - like the Gerkens® GT78? Let's talk and we'll find a solution that's just right for YOU."*

*The Cocoa Engineers*

gerkens

**"A FEAST FOR THE EYES!"**

**ALINA IONICA**

EMEA BUSINESS COORDINATOR



**Cargill**

The Cargill  
Cocoa Promise