

A close-up photograph of a bowl filled with several scoops of chocolate ice cream. The ice cream is a rich, dark brown color and has a soft, melting texture. The bowl is light-colored and sits on a dark, textured surface.

# gerkens® DR74

## The Equilibrist

### Benefit

- + Applicable in several solutions, Gerkens® DR74 is our most balanced powder - offering a gentle red coloured cocoa powder combined with mild, well-balanced cocoa flavours

### Main applications



UNIQUE FOR YOU  
CONSISTENT PERFORMANCE  
EFFECTIVE INNOVATION

**gerkens®**  
cacao



# gerkens® DR74

## The Equilibrist

### Insight

Gaining consumer preference is all about finding the right nuance. In chocolate-based products, some consumers are particularly attracted to products that offer the right balance between colour and taste.

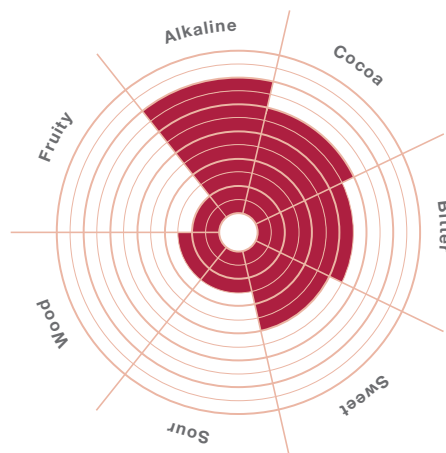
### Benefit

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### What's in it for you

- + Gerkens® DR74 has the ability to seduce a large majority of consumers thanks to a colour in the middle range of our spectrum and a mild taste.
- + Thanks to months of development and finetuning by our Cocoa Engineers, Gerkens® DR74 offers you the ultimate blend of cocoa building blocks.

### Flavour and colour profile



### Additional Information

#### Applications

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

#### Factory

The Netherlands

#### Bean Origin

Blend

#### Fat level

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

#### pH value

7.3

#### 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 - like the Gerkens® DR74 - that provides the perfect balance between taste and colour and can be used for different applications? Let's talk and we'll find a solution that's just right for YOU."*

The Cocoa Engineers

gerkens

"THIS POWDER IS A  
REAL ALL-ROUNDER"

JAN VAN IERSEL

FOOD TECHNOLOGIST



Cargill

The Cargill  
Cocoa Promise