

# gerkens® CT70

## Boss of the Bakery

### Main applications



### Benefit

- + Used in baked goods, Gerkens® CT70 provides a genuine chocolate smell and taste that win consumers' hearts

**gerkens®**  
cacao

UNIQUE FOR YOU  
CONSISTENT PERFORMANCE  
EFFECTIVE INNOVATION



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## Boss of the Bakery

### Insight

With the running trend of premiumisation and sophistication of the offer, consumers are expecting a richer chocolatey smell and taste in chocolate-flavoured moist baked goods like brownies, muffins or cakes. Indeed, consumers might be changing, but with regards to chocolate-flavoured products, one key requirement remains: indulgence.

### Benefit

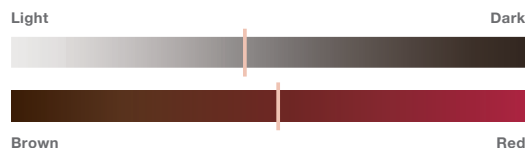
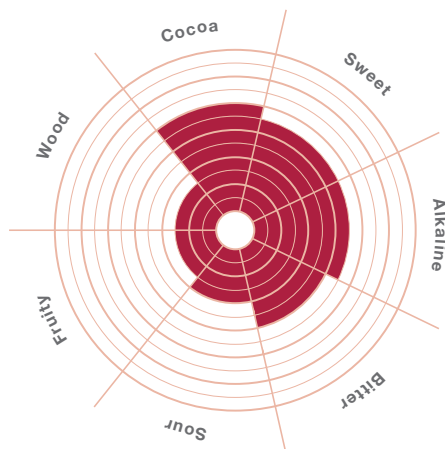
- + Used in baked goods, Gerkens® CT70 provides a genuine chocolate smell and taste that win consumers' hearts - while offering an appealing warm brown colour.

### What's in it for you

- + Gerkens® CT70 offers a unique, round chocolate taste with a nice mouth feel, resulting from the perfect blend of different cocoa building blocks.
- + The high-fat version of Gerkens® CT70 lets you state 'chocolate powder' on your label\*.

(\*if the powder is used in combination with sugar: with cocoa powder comprising at least 32% of that combination)

### Flavour and colour profile



### Additional Information

#### Applications

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

#### Factory

The Netherlands

#### Bean Origin

Blend

#### Fat level

10-12% / 20-22%

#### pH value

6.9

#### Moisture

Maximum 4.5%

#### Fineness

99.8

#### Standard Package Types

25 kg / 1000 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 Gerkens® CT70 - can provide a chocolaty smell and taste in bakery products that indulges all the senses? Let's talk and we'll find a solution that's just right for YOU."

"AT THE END OF  
THE DAY, IT'S ALL  
ABOUT INDULGENCE"

SINEM KURAL  
FOOD TECHNOLOGIST

The Cocoa  
Engineers

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Cargill

The Cargill  
Cocoa Promise