

# Gerkens® GS Range

Looking good inside and out

## APPLICATIONS



Baked goods



Cereals



Ice-cream



Spreads



Cookies



Confectionery



Dairy desserts

## BENEFIT

The Gerkens® GS Range can help you offer "cleaner" products, without having to label negatively perceived ingredients on the ingredient list\*, yet maintaining the same tempting appearance of the Gerkens® dark cocoa powder.

# gerkens®

a **Cargill** brand



# Gerkens® GS Range

Looking good inside and out



“Such an appealing dark range,  
and it's also clean! \*”

Esmerlin Cuello  
Sales Support Regional Accounts

## 01

### INSIGHT

Today's consumers expect their products to look good inside and out: having the right appearance is essential, and so is having the right content on the ingredient list found on the back-label of end-products.

## 02

### BENEFIT

The Gerkens® GS range can help you offer “cleaner” products, without having to label negatively perceived ingredients on the ingredient list\*, yet maintaining the same tempting appearance of the Gerkens® dark cocoa powder.

## 03

### WHAT'S IN IT FOR YOU

The Gerkens® GS range is premium selection of seven dark cocoa powders with a distinctive appearance, from dark red to dark brown. With the Gerkens® GS range, you can offer end-products with a "cleaner" ingredient list as there is no need to label alkalizing agents.\*

### ADDITIONAL INFORMATION (GS150 10/12\*\*)

Factory	The Netherlands
Bean Origin	Blend
Fat Level	10-12% / 20-22%
pH Value	7.4
Moisture	Maximum 4.5%
Fineness	99.8%
Standard Package Types	25 kg / 1000 kg

### POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, UTZ, RFA, Fairtrade

### GOODNESS GUARANTEED

At Gerkens® we guarantee goodness all the way. Looking for a powder that – like the Gerkens® GS range – can provide you with a tempting dark appearance and a "cleaner" label for your end product? Let's talk and we'll find a solution that's just right for YOU.

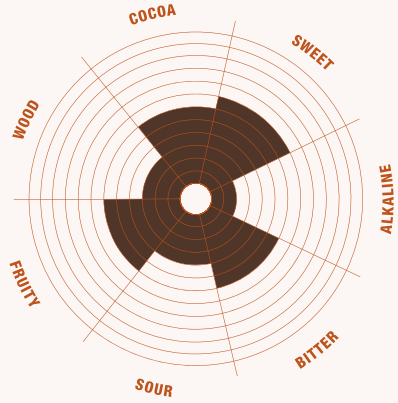
\* When the GS Range is used as an ingredient in composite products and, in accordance to the recent clarification of the EU Additive regulation and the carry-over principle, this is possible due to the fact that the Gerkens® GS Range has an alkalization level below 7%.

\*\* The technical information displayed in this product sheet corresponds to the Gerkens® GS150 10/12. For technical information corresponding to the rest of the range, please contact us.



## GS50

### FLAVOR PROFILE

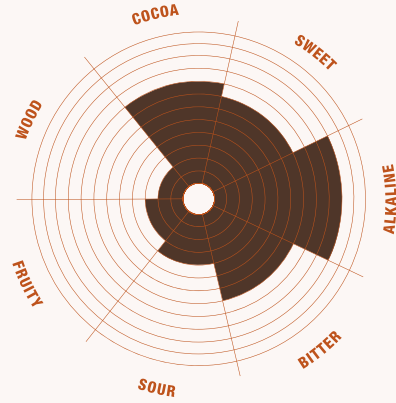


### COLOR PROFILE



## GS150

### FLAVOR PROFILE

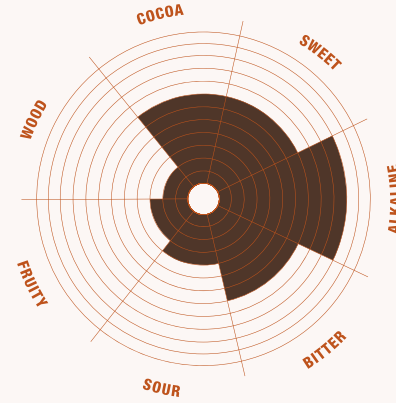


### COLOR PROFILE



## GS200

### FLAVOR PROFILE

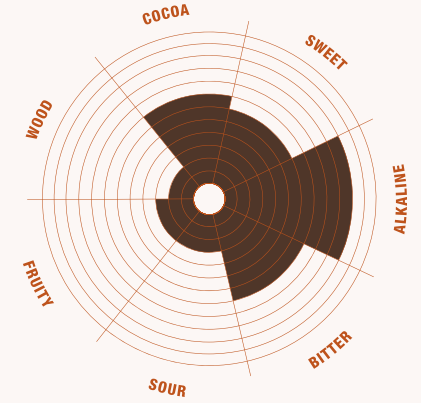


### COLOR PROFILE



## GS250

### FLAVOR PROFILE

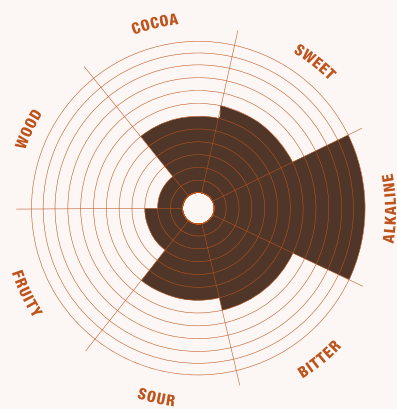


### COLOR PROFILE



## GS400

### FLAVOR PROFILE

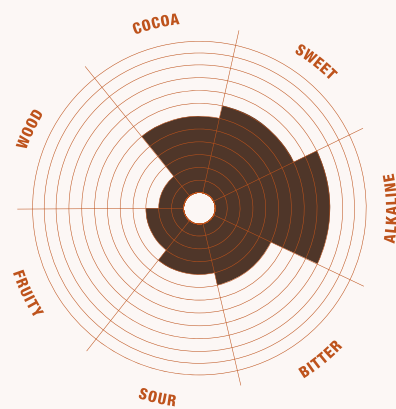


### COLOR PROFILE



## GSB50

### FLAVOR PROFILE

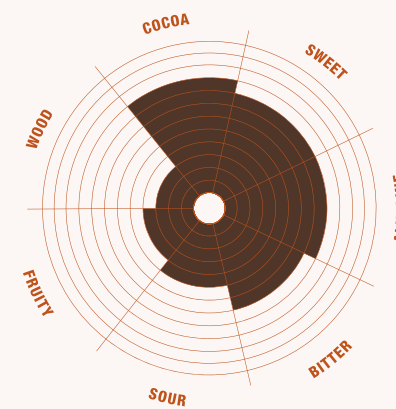


### COLOR PROFILE



## GSB100

### FLAVOR PROFILE



### COLOR PROFILE

