



Cocoa powder

Distinctive goodness that elevates delight.

From baked goods to dairy drinks, truffles to functional nutrition, cocoa powder is an essential ingredient in foods and beverages. And for over half a century, culinary innovators have relied on Gerkens® cocoa powders for their creations.

As one of the world's premier cocoa brands, Gerkens® is renowned for exceptional performance and consistency. Our proprietary alkalization (Dutching) process creates rich flavor profiles and vivid colors that set Gerkens® cocoa powders apart.

Goodness guaranteed

- **Virtually endless possibilities**, from our best-selling, off-the-shelf powders to formulations tailored to your unique specifications.
- **Irresistible taste profiles**, ranging from fruity and tropical to intensely fudgy — and everything in between.
- **Label-friendly options**, including low-fat, organic, single-origin, fair trade and Rainforest Alliance® certified options
- **Integrated global supply chain**, with origins in West Africa and Ecuador; processing facilities ranging from West Africa to Europe and Indonesia.



Indulgence



Plant-based



Traceable supply

Our cocoa engineers have it down to a science.

Cargill technical experts are passionate about helping customers develop premium new products with cocoa. They bring deep expertise in cocoa sensory attributes, insight into consumer trends and preferences — all backed by state-of-the art R&D capabilities to bring new ideas to life.

Cargill products

	Properties	Functional Benefits
Gerkens® cocoa powders	Broad portfolio includes a range of alkalization levels, fat content, colors & flavor profiles • Non-alkalized (<i>light brown</i>) • Lightly alkalized (<i>brown to medium reddish-brown</i>) • Moderately alkalized (<i>reddish-brown to dark red</i>) • Strongly alkalized (<i>dark reddish-brown to strong, dark red</i>) • Heavily alkalized (<i>black</i>) Options specially designed to complement dairy alternatives Options to support sugar reduction Organic, single-origin, Rainforest Alliance® certified & fair-trade options 50-lb case (<i>other options available on request</i>)	Adds intense, chocolatey flavor to a wide range of foods & beverages Diversity of flavor profiles & hues allows unparalleled creativity Higher-fat options lend creaminess & more intense flavor Lecithinated powders help improve dispersibility in beverages

Applications



Bakery



Beverages



Confectionery



Dairy / dairy alt's



Specialized nutrition

Savor the goodness of **Gerkens® cocoa powder**.

Contact your Cargill representative or explore our full portfolio at cargill.com/cocoa-chocolate.

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