



EXPRESS YOUR TRUE NATURE™

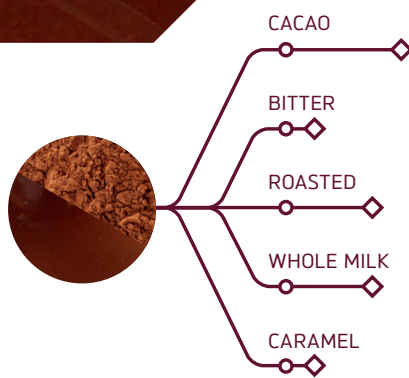
Plein Arôme

UNIVERSELLE

/ 100% CACAO
/ HIGH FAT CACAO POWDER
/ ALKALISED

FLAVOUR PROFILE /
/ Mesmerising round chocolate taste
/ Notes of caramel, whole milk & almond

COLOUR / Bright and warm autumnal brown



FAT CONTENT / 22-24%

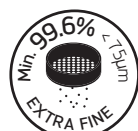
A very high fat cacao powder gives more round sensation (mouth feel), lower bitterness, longer lasting aftertaste and an overall smoother texture.

ORIGIN / Made from sustainably sourced finest quality West African beans.

BALANCED FINENESS /

Particle size minimum 99.6% < 75µm. Extra fine cacao powder. The finer the cacao powder, the better the flavour release and the finest smoothness and consistent colour for the best aesthetic results.

MOISTURE / Max. 4.5%



DISPERSIBILITY /

Standard dispersibility for alkalised powder.

MULTI-APPLICATIONS / This powder can be used in all recipes with very good outcomes.



CERTIFICATIONS /



Supporting **100% sustainably** sourced cacao



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PRODUCT CODE DCP-22PLARO-89B

PACKAGING UNIT	1 kg
UNIT EAN CODE	3073419330355
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 1 kg
BOX EAN CODE	13073419330352
BOX DIMENSIONS H x W x D	180 x 297 x 397 mm

PRODUCT CODE DCP-22PLARO-91B

PACKAGING UNIT	5 kg
UNIT EAN CODE	3073419330263
BAG DIMENSIONS H x W x D	470 x 265 x 160 mm
PACKAGING BOX	2 x 5 kg
BOX EAN CODE	13073419330260
BOX DIMENSIONS H x W x D	271 x 297 x 397 mm

SHELF LIFE / 24 MONTHS

RESEALABLE and RECYCLABLE bag with a zip closing, designed consciously to be more practical while reducing waste. More information on www.cacao-barry.com/recyclable-resealable-packaging

STORAGE CONDITIONS / Store the product in a clean, dry (relative humidity max. 70%) and odourless environment.

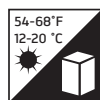
STORAGE TEMPERATURE / 12 - 20 °C / 54 - 68 °F



LDPE+HDPE

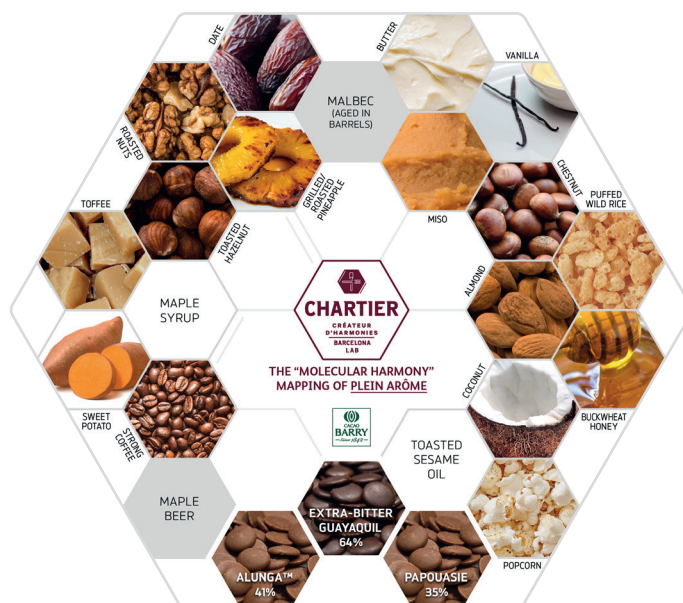


Hygrometry



Storage

UNIVERSELLE



PAIRING INGREDIENTS / Almond, Beef broth, Black garlic, Buckwheat honey, Butter, Chestnut, Coconut, Cream, Date, Grilled/roasted pineapple, Maple syrup, Miso, Mushroom candy cap, Popcorn, Puffed wild rice, Quinoa, Roasted nuts, Sesame oil, Strong coffee, Sweet potato, Toasted coconut, Toasted hazelnut, Toffee, Vanilla.

PAIRING BEVERAGES / Malbec (aged in barrels), Maple beer, Mezcal, Pedro ximénez, Sherry amontillado.

PAIRING CHOCOLATE /
EXTRA BITTER GUAYAQUIL 64 %
ALUNGA™ 41%
PAPOUASIE 35 %

www.cacao-barry.com

[@cacaobarryofficial](#)

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