

EXPRESS YOUR TRUE NATURE™

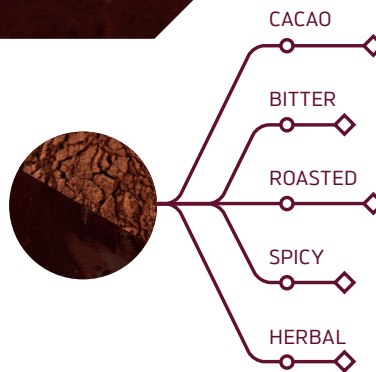
# Extra Brute

UNIVERSELLE

- / 100% CACAO
- / HIGH FAT CACAO POWDER
- / ALKALISED

**FLAVOUR PROFILE /**  
/ Balanced dark chocolate taste  
/ Spicy and woody notes

**COLOUR /** Vibrant reddish-brown hues



**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 alkalisied 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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/ 100% CACAO  
/ HIGH FAT CACAO POWDER  
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## PRODUCT CODE DCP-22EXBRU-89B

PACKAGING UNIT	1 kg
UNIT EAN CODE	3073419330119
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 1 kg
BOX EAN CODE	13073419330116
BOX DIMENSIONS H x W x D	180 x 297 x 397 mm

## PRODUCT CODE DCP-22EXBRU-91B

PACKAGING UNIT	5 kg
UNIT EAN CODE	3073419330249
BAG DIMENSIONS H x W x D	470 x 265 x 160 mm
PACKAGING BOX	2 x 5 kg
BOX EAN CODE	13073419330246
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](http://www.cacao-barry.com/recyclable-resealable-packaging)

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

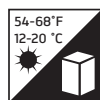
**STORAGE TEMPERATURE** / 12 - 20°C / 54 - 68°F



LDPE+HDPE



Hygrometry



Storage



**PAIRING INGREDIENTS** / Eggplant, Beef broth, Black licorice, Blue cheese, Brown rum, Brown sugar, Butterscotch, Calf sweetbread, Candied pineapple, Caramelised pineapple, Coffee, Cooked milk skin, Corn, Dried fig, Huitlacoche, Maple syrup, Miso, Nigori Sake, Peanut butter, Soya sauce, Spinach, Wild rice, Wulong tea.

**PAIRING BEVERAGES** / Belgian Abbey Beer, Coffee, Cognac, Dark rum (aged), Sake Nigori, Sherry Amontillado, Wulong Tea.

### PAIRING CHOCOLATE /

GHANA 40%  
ÉQUATEUR 76%  
MEXIQUE 66%

[www.cacao-barry.com](http://www.cacao-barry.com)

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