

Alkalised cocoa powder 20-22% Fat, Organic

Ideal for baking and making cocoa beverages. The alkalisation process enhances the natural flavour of the cocoa powder, reduces its acidic bitterness, intensifies its colour, and increases its solubility, especially in cold milk.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1642 kj
Calorific value kcal	392 kcal
Fat	19.8 g
Of which saturated fatty acids	12.4 g
Carbohydrates	17.8 g
Of which sugar	0.9 g
Fibers	26.3 g
Protein	22.6 g
Salt	0.03 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein

Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein