



EXPRESS YOUR TRUE NATURE™

# Décor Cacao

PERFORMANTE

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

**PERFORMANCE /** This cacao powder keeps its colour, flavour and dry matt powder aspect much longer than a traditional powder to allow for a long-lasting beautiful cocoa finishing touch on your creations

**FLAVOUR PROFILE /**  
/ Chocolate biscuit taste  
/ Notes of cereals and caramel

**COLOUR /**  
/ Long-lasting velvety red-brown colour



**FAT CONTENT / 20-22%**

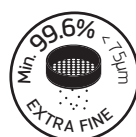
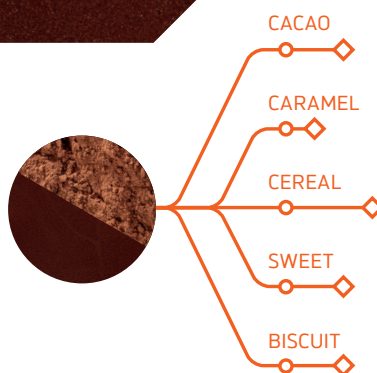
**ORIGIN /** Made from sustainably sourced finest quality West African beans.

**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 /**  
Non-hygroscopic powder with a low moisture absorption and dispersibility for a nice matte finish.

**APPLICATIONS /** Ideal for dusting applications with a high moisture content or products that condensate during storage (e.g. tiramisu, frozen desserts, truffles).



TIRAMISU



CONFECTIONERY



FROZEN DESSERTS



GLAZING



ICE CREAMS

CERTIFICATIONS /



Supporting 100% sustainably sourced cacao



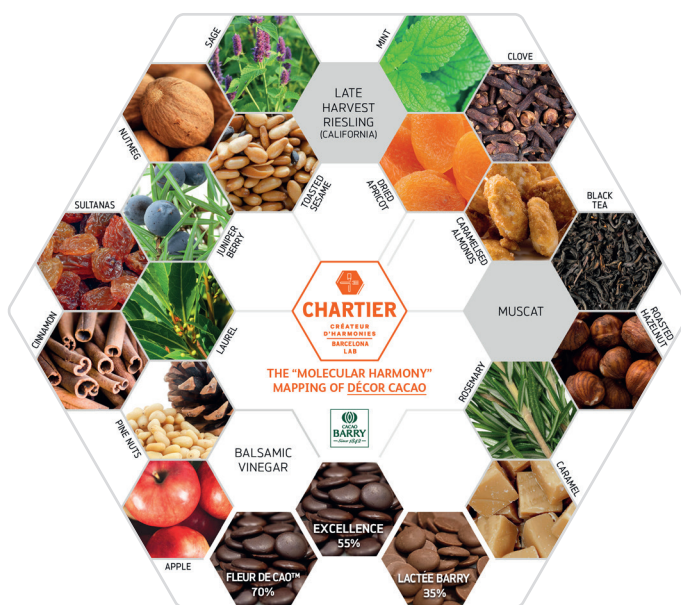


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PERFORMANTE



## PRODUCT CODE DCP-20DECOR-89B

PACKAGING UNIT	1 kg
UNIT EAN CODE	3073419330072
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 1 kg
BOX EAN CODE	13073419330079
BOX DIMENSIONS H x W x D	180 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 /** Apple, Balsamic vinegar, Black tea, Caramel, Caramelised almonds, Cinnamon, Clove, Dried apricot, Green pepper, Juniper berry, Laurel, Mint, Nutmeg, Pine nuts, Roasted hazelnut, Rosemary, Sage, Salt, Sultanas, Toasted sesame.

**PAIRING BEVERAGES /** Gewurztraminer, Ice cider, Late Harvest Riesling (California), Muscat, Vidal ice wine (Canada).

**PAIRING CHOCOLATE /**  
**EXCELLENCE 55%**  
**FLEUR DE CAO™ 70%**  
**LACTÉE BARRY 35%**

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



@cacaobarryofficial

BARRY CALLEBAUT France 5, boulevard Michelet - 78250 HARDICOURT  
Tél.: +33 1 30 22 84 00 - Fax: +33 1 30 22 87 74