



EXPRESS YOUR TRUE NATURE™

PERFORMANTE

# Légère 1%

- / 100 % CACAO
- / DEFATTED CACAO POWDER
- / ALKALISED

**PERFORMANCE** / This defatted cacao powder containing less than 1% of cacao butter gives a better volume (~20%) and a less dense recipe compared to a standard cacao powder.

**FLAVOUR PROFILE** /  
/ Rich fudgy chocolate taste  
/ Notes of red fruits & hazelnuts with a floral bouquet

**COLOUR** /  
/ Light pink (dry)  
/ Red brown (wet)



**FAT CONTENT** / Max. 1%

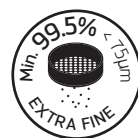
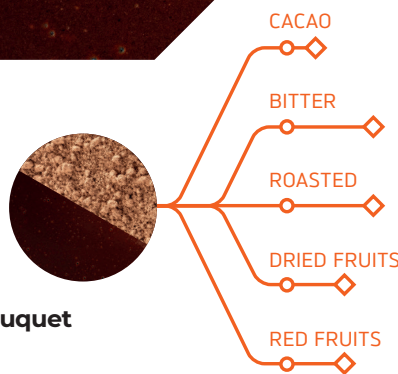
**ORIGIN** / Made from sustainably sourced finest quality West African beans.

**BALANCED FINENESS** / Particle size minimum 99.5% < 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. 5%

**DISPERSIBILITY** / Standard dispersibility for alkalised powder.

**APPLICATIONS** / Ideal for aerated bakery recipes such as macarons, meringue, croissant, etc. and low-calorie applications (e.g. sports and diet products).



CERTIFICATIONS /



Supporting 100% sustainably sourced cacao



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## PRODUCT CODE DCP-01LEGER-93B

PACKAGING UNIT	0.75 kg
UNIT EAN CODE	3073419330416
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 0.75 kg
BOX EAN CODE	13073419330413
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** / 49<sup>th</sup> Parallel Coffee, Old School Espresso, Acai berry pulp (or powder), Almond, Assam black tea infused cherry (scented with star anise), Corn tortilla, Duck foie gras, Dune Pepper (Canada), Espresso coffee, Gorgonzola cheese, Walnuts, Grilled Nori Seaweed, Hazelnut, Japanese cherry blossom powder (marinated in vinegar, then dried and ground to a powder/salt), Japanese Sakura cherry leaves, Kurdish black pepper Isot, Mushroom, Nigella, Osuya Japanese cherry blossom dessert vinegar (or Japanese plum “dessert” vinegar), Raspberry, Roasted peanut, Sprouted soybeans, Toasted sesame oil, Umesho style cherry (Japanese style macerated cherry with red shiso).

**PAIRING BEVERAGES** / Amaretto, Bourbon, Brown beer, Dark rum, Frangelico (Hazelnut liqueur), Kirsch, Madeira bual, Maury vintage (young), Red wine of syrah/shiraz, Sherry oloroso, Tawny port, Wulong Tea.

**PAIRING CHOCOLATE** /  
**ALTO EL SOL 65%**  
**INAYA™ 65%**  
**MEXIQUE 66%**

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



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