



EXPRESS YOUR TRUE NATURE™

# Noir Intense

PERFORMANTE

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

**PERFORMANCE** / Achieve the most intense black colour result with this powder.

**FLAVOUR PROFILE** /  
/ Strong and bitter cacao taste  
/ Notes of cookie with a floral and sesame touch

**COLOUR** /  
/ Deep black charcoal colour



**FAT CONTENT** / 10-12%

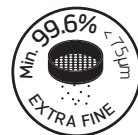
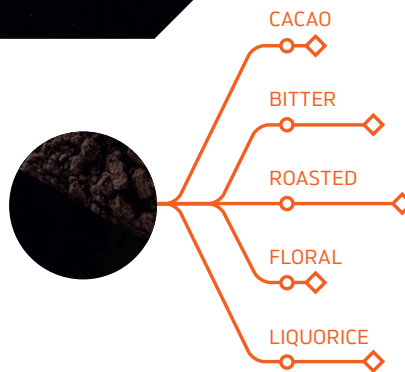
**ORIGIN** / Made from a selection of **premium origin cacao beans**

**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.

**APPLICATIONS** / This powder adds a remarkable dark colour to bakery recipes such as dry cookies or pastry applications such as Joconde.



DOUGHS

BISCUITS

DONUTS

GLAZING

CONFECTIONERY

COCOA SPRAY

CERTIFICATIONS /



Supporting **100% sustainably** sourced cacao





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### PRODUCT CODE DCP-10BLACK-89B

PACKAGING UNIT	1 kg
UNIT EAN CODE	3073419330225
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 1 kg
BOX EAN CODE	13073419330222
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 /** Anise, Apricot, Arracacha (Arracacia xanthorrhiza, also called mandioquinha or potato celery), Beef broth (beef stock), Beetroot, Black garlic, Black licorice, Black sesame paste, blackberry, Blackcurrant, Blueberry, Bourbon vanilla, Braised endive, Buckwheat honey, Cinnamon, Coconut, Date, Dehydrated black olives, Dried rose, Ginger, Grilled/roasted meat, Hibiscus, Miso, Mushroom, Nori seaweed, Orange Zest, Popcorn, Raspberry, Roasted Pineapple, Roasted Quinoa, Saffron, Sichuan pepper, Smoked, Strawberries, Sweet potato, Thyme, Toasted bread, Toasted coconut, Toasted sesame oil, Toasted walnuts, White pepper, Wild rice.

**PAIRING BEVERAGES /** Porter beer, Black beer, Mencia (Bierzo), Mezcal, Pedro ximénez, Pernod, Pinot noir, Root beer, Sherry oloroso.

**PAIRING CHOCOLATE /**  
**EXTRA-BITTER GUAYAQUIL 64%**  
**ALTO EL SOL 65%**  
**ÉQUATEUR 76%**

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

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