

Technical Tips

Cocoa Extender Provides Cost Savings

Depending on the price of your cocoa powder, there is an opportunity for cost savings by reducing cocoa by 30% in your formula and extending it with maltodextrin and DDW caramel color. Trials at DDW's application laboratories have resulted in the recommendations listed below. DDW can suggest cocoa flavor to optimize replacement.



Dutch
(Alkalized)
Cocoa



Natural
Cocoa

Black Cocoa

30% Cocoa Extender Using DDW Caramel Color

The formula follows for reducing Dutch (Alkalized) Cocoa:

Cocoa, Dutch	70%
Maltodextrin, 10 DE	18%
Caramel Color 643*	12%
Cocoa Flavor	0.3%

*Liquid Caramel Color 201 or 301 may also be used.



DDW Solution
30% Reduction in
Dutch Cocoa (3.5%)
using DDW 643

Control
Dutch Cocoa
(5%) Powder

The formula follows for reducing Natural Processed Cocoa:

Cocoa, Natural Process	70%
Maltodextrin, 10 DE	22.5%
Caramel Color 640* or 641* or 642*	7.2%
Cocoa Flavor	0.3%

*Liquid Caramel Color 250 or 252 may also be used.



DDW Solution
30% Reduction in
Natural Cocoa (3.5%)
using DDW 640

Control
Dutch Cocoa
(5%) Powder

The formula follows for reducing Black Cocoa:

Cocoa, Black	70%
Maltodextrin, 10 DE	18%
Caramel Color 605* or 607*	12%
Cocoa Flavor	0.3%

*Liquid Caramel Color 050 or 055 may also be used.



DDW Solution
30% Reduction in
Black Cocoa (3.5%)
using DDW 605

Control
Black Cocoa
(5%) Powder