

Cacao Barry

100166 - Extra Brute Cocoa Powder 22 24% Fat



Reddish brown powder, dark chocolate, Ideal for coloring, texturing and flavoring your recipes: brownie, cake, muffin, cookie, sorbets & ice-cream, viennoiserie, desserts, spread, dairy & drinks, glaze, dough...



* Benefits

Cocao Barry Extra Brute Powder With its vibrant reddish-brown hues, this superior extra fine cacao powder is distinguished by its balanced dark chocolate taste enhanced by spicy flavors. A touch of woody notes contributes to the overall harmony of this 100% cacao ingredient.

Ingredients	A Allergens
high fat cocoa powder processed with alkali	Free From: Grustaceans Geggs Fish Milk Opeanuts Soy Tree nuts wheat

Nutrition Facts

Servings per Container 22 Serving size 100.0g (100g)

Amount per serving

287

Calories	28/
% Da	ily Value*
Total Fat 23g	29%
Saturated Fat 13.8g	69%
Trans Fat	
Cholesterol 0mg	0%
Sodium 16.2mg	1%
Total Carbohydrate 45g	16%
Dietary Fiber 29g	104%
Total Sugars 0.4g	
Includes 0g Added Sugar	0%
Protein 18.9g	_
Vitamin D 1.1mcg	6%
Calcium 135mg	10%
Iron 42mg	233%
Potassium 4600mg	98%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 C / 54 - 68

Serving Suggestions

Ideal for coloring, texturing and flavoring your recipes: brownie, cake, muffin, cookie, sorbets & ice-cream, viennoiserie, desserts, spread, dairy & drinks, glaze, dough...

Prep & Cooking Suggestions

see brochure

Product Specifications

Brand	Manufacturer	Product Category
Cacao Barry	Barry Callebaut USA LLC	Candy & Confections

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
3073419330119	DCP-22EXBRU-89B	100166	13073419330116		1/1 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.43lb	2.21lb	France	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.6in	11.7in	10.7in	1.13ft3	8x9	475days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	287	Total Fat	23g	Sodium	16.2mg
Protein	18.9	Trans Fats		Calcium	135mg
Total Carbohydrates	45g	Saturated Fat	13.8g	Iron	42mg
Sugars	0.4g	Added Sugars	0g	Potassium	4600mg
Dietary Fiber	29g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	1.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images							

