



Valrhona

45845 - Cocoa Powder

A premium unsweetened cocoa powder with rich flavor and deep color, ideal for baking, hot chocolate, and pastry applications. Delivers intense chocolate taste and smooth texture in every recipe.



Nutrition Facts

Servings Per Container

Serving size **25.0g (25g)**

Amount per serving
Calories 144

% Daily Value*

Total Fat 39 g	50%
Saturated Fat 23 g	115%
Trans Fat 0 g	
Cholesterol 0.91 mg	0%
Sodium 250 mg	11%
Total Carbohydrate 48 g	17%
Dietary Fiber 0.7 g	3%
Total Sugars 42 g	
Includes 31 g Added Sugar	62%
Protein 8.3 g	
Vitamin D 340 mcg	2%
Calcium 257 mg	20%
Iron 0.38 mg	2%
Potassium 366 mg	8%

* 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.

* Benefits

A very pure and intense cocoa taste, with a very warm red mahogany color.

Ingredients

Cocoa powder, acidity regulator: potassium carbonate (E501)

Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

In a dry place where temperature is maintained at 15-20C / 59-68F.---
UNIT UPC: 3395321001599

Serving Suggestions

- Sweet Applications**
- Baking: Perfect for cakes, brownies, cookies, and pastries.
 - Chocolate Drinks: Use in hot chocolate or cold cocoa-based beverages.
 - Desserts: Ideal for mousses, ganaches, ice creams, and sorbets.
 - Breakfast: Sprinkle over cereal, oatmeal, or blend into smoothies.
 - Fitness Boost: Add to protein shakes or energy bars for a rich cocoa flavor.
- Savory Applications**
- Sauces & Marinades: Enhances the depth of flavor in meat sauces, stews, and chili.
 - Poultry & Meat Rubs: A pinch of cocoa powder adds complexity to spice blends.
 - Gourmet Touch: Used in mole sauce and other sophisticated culinary creations.

Prep & Cooking Suggestions

- General Baking Instructions**
- For Cakes & Brownies: Sift cocoa powder with flour to ensure even distribution.
 - For Ganache: Mix cocoa powder with warm cream until smooth.
 - For Dusting: Sprinkle over desserts like tiramisu or truffles for a finishing touch

Product Specifications

Brand	Manufacturer
Valrhona	Valrhona Inc.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
3395321001599	#0159	45845	03395324001596		3/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.1 lb	6.6 lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.61 in	10.71 in	18.94 in	2.3 ft3	6x4	468 days	60 °F / 77 °F



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Nutrition Analysis - By Measure

Calories	144	Total Fat	39 g	Sodium	250 mg
Protein	8.3	Trans Fats	0 g	Calcium	257 mg
Total Carbohydrates...	48 g	Saturated Fat	23 g	Iron	0.38 mg
Sugars	42 g	Added Sugars	31 g	Potassium	366 mg
Dietary Fiber	0.7 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0.91 mg		
Vitamin A(U)		Vitamin D	340 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

