



Bensdorp
8205355 - Royal Dutch 22/24% Cocoa Powder

The Royal Dutch is one of their darkest and most highly alkalized powder, and has become a preferred powder all over the world for large bakery manufacturers as well as pastry chefs.



*** Benefits**

Bensdorp has produced high-quality cocoa products for over 150 years. In the 1800s Amsterdam became one of the first European ports where cocoa beans were imported and so it wasn't long before Holland became the home of large cocoa powder manufacturers. The Royal Dutch is one of their darkest and most highly alkalized powder, and has become a preferred powder all over the world for large bakery manufacturers as well as pastry chefs. 22/24 DP Royal Dutch
Appearance : brown, Colour : medium Brown, Smell and taste : typical for an alkalized cocoa powder without off-taste
High fat cocoa processed with alkali
Certified HALAL Crescent M by IFANCA
Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 C / 54 - 68 F

Ingredients

High fat cocoa processed with alkali

⚠ Allergens

Free From:

- crustaceans eggs fish milk
 peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container **0**
Serving size **100.0g (100g)**

Amount per serving
Calories 290

	% Daily Value*
Total Fat 23g	35%
Saturated Fat 13.8g	69%
Trans Fat	
Cholesterol 0mg	0%
Sodium 16.2mg	0%
Total Carbohydrate 46.1g	15%
Dietary Fiber 29.8g	0%
Total Sugars 0.4g	
Includes 0g Added Sugar	%

Protein 19.5g	
Vitamin D 4mcg	40%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* 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 F

Serving Suggestions

baking

Prep & Cooking Suggestions

baking

✍ Product Specifications

Brand	Manufacturer
Bensdorp	Sparrow Enterprises LTD

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	100046-722	8205355	05410522210361		1/25 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
55.5lb	55.11lb	France	Yes	

Shipping Information						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
24in	20in	16in	4.44ft3	5x9	100days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	290	Total Fat	23g	Sodium	16.2mg
Protein	19.5	Trans Fats		Calcium	0mg
Total Carbohydrates...	46.1g	Saturated Fat	13.8g	Iron	0mg
Sugars	0.4g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	29.8g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images

