Cocoa Powders

Choose the perfect Ghirardelli Cocoa Powder for your chocolate application from an array of colors and flavors.

Boost cocoa visual and flavor profiles to create:

- · Light and fluffy cakes and muffins
- · Frozen and hot chocolate beverage bases
- · Indulgent gelato, frozen yogurt, and ice cream bases
- · Beautifully decorated pastries and desserts

All cocoa powders are available in 25-lb. cases. Majestic is also available in 2-lb. cans.



NEW Majestic Cocoa Powder:This exquisite addition to our lineup

brings a balanced but bold chocolate taste as well as a beautifully deep, dark hue to baked goods, beverages, and confections. 20–22% cocoa butter



#62100



Sunrise Cocoa Powder:

This dutched powder brings a rich European bittersweet flavor and a lovely reddish hue to deep, dark baked goods and desserts with rich cocoa notes.

15–17% cocoa butter



Superior Cocoa Powder:

Dutched, rich, full-bodied, and well-rounded, this powder is ideal for indulgent gelato, frozen yogurt, ice cream bases, and fluffy cakes and muffins. 10–12% cocoa butter



Merritas Cocoa Powder:

This decadent powder is specially tailored for those interested in all-natural cocoa powder and supporting the growing health awareness market.

10–12% cocoa butter



Application Guide Recommended applications to support premium Foodservice and Specialty Coffee establishments Product suited for application			APPLICATION												
			BAKERY			PLATED DESSERTS		FROZEN YOGURT & ICE CREAM			CONFECTIONARY		BEVERAGES		
			· Cookies · Brownies · Cakes (inclusions)	Decorations Cakes Cupcakes (toppings)	· Cakes · Cookies · Muffins (blended into base)	· Fondue · Ganache · Sauce (topping/dipping)	· Mousse · Ganache · Soufflé (blended into base)	· Decorations · Mix-ins	· Chocolate Chip Ice Cream (inclusions)	· Chocolate Ice Cream (blended into base)	· Bonbons · Bark · Truffles (tempered, melted)	· Coated Nuts & Pretzels (panning, enrobing)	· Iced & Frozen Drinks (inclusions)	· Mochas · Hot Chocolate Bases (steamed with milk)	· Beverage Decorations (toppings)
Liquor addition, great for increasing cacao percentage and chocolate intensity															
PREMIUM CHIPS & WAFERS COUNT PARTICLE SIZE		PARTICLE SIZE (μm)					à					-			
Classic White Chips	1000ct.	29 ± 3	•	•				•					•		
Milk Chocolate Chips	800ct.	29 ± 3	•	•				•					•		
	500ct.		•												
Semi-Sweet Chocolate Chips	1000ct.	29 ± 3													
	2000ct.		•	•				•					•		
	4000ct.														
Barista Dark Chocolate Mini Chips	10,000ct.	19 ± 3	•	•				•	•				•	•	•
60% Cacao Chocolate Chips	500ct.	19 ± 3	•	•	•	•	•			•	•	•			
Stanford Milk Chocolate Wafers	120ct.	19 ± 3			•	•	•			•	•	•			
Queen Dark Chocolate Wafers	120ct.	19 ± 3			•	•	•	•		•	•	•	•	•	
100% Cacao Chocolate Liquor Wafers	240ct.	_			•						•	•			
Dark Coating Wafers	200ct.	_		•							•	•			
White Coating Wafers	200ct.	_		•							•	•			
PREMIUM COCOA POWDERS PROCESS COLOR APPLICATION															
Majestic Cocoa Powder (20–22%)	Nib-alkalized	Extra Dark Brown		•	•		•			•	•			•	•
Sunrise Cocoa Powder (15–17%)	Nib-alkalized	Dark Brown, Reddish		•	•		•			•					
Superior Cocoa Powder (10–12%)	Nib-alkalized	Medium Brown			•					•					
Merritas Cocoa Powder (10–12%)	Natural	Light Brown			•										