

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

Chocolate is America's
#1 favorite pie variety.



