

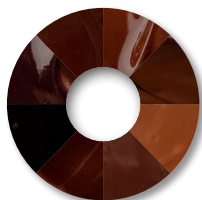
INTRODUCING THE CACAO POWDERS COLLECTION

FIND THE RIGHT POWDERS FOR YOUR NEEDS

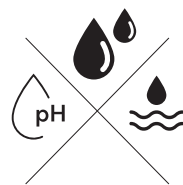
CACAO BARRY'S 100% CACAO POWDERS COLLECTION ENCOMPASSES ALL THE POSSIBILITIES FOR CHEFS TO EXPRESS THEIR TRUE NATURE:



/ An exciting collection of **fine cacao flavours** including single origins & organic options, opening limitless creative pairing paths for chefs.



/ An **unmatched palette of colours**, either **dutched or natural** to unleash chefs' creativity and playfulness.



/ A compelling selection of **pH, fat content & water absorption level** to realize all recipes and allow cutting-edge techniques.

BE PLANET-FRIENDLY BY RECYCLING THIS BAG!

Be part of a more sustainable world thanks to our recyclable and resealable packaging, **designed consciously** to be more practical while reducing waste.

Keep your pure cacao fresh!

The whole collection is made from sustainably sourced cacao beans



NEW ZIP SEAL!



Easy-to-recycle mono-materials.
LDPE+HDPE

Check how to recycle your Cacao Barry bag in your country by scanning the QR code!



Learn more on www.cacao-barry.com/recyclable-resealable-packaging



EXPRESS YOUR TRUE NATURE™

NEW



KNOW YOUR CACAO POWDERS LIKE YOU KNOW YOUR CHOCOLATES.

With the new **Cacao Alphabet** book, get ready to learn everything you need to know about cacao powders to **get the results you want**:

- / A complete guide based on over **450 tests** to help chefs select the **perfect cacao powder** for any **desired result**
- / Over **50 recipes** (biscuits, creams & mousses, ice creams & sorbets, pastes and beverages)
- / **Tips & Inspirations** from our technical experts and chefs
- / A full review of Cacao Barry's new collection of **8 cacao powders**.

Get your **Cacao Alphabet** on cacao-barry.com

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EXPRESS YOUR TRUE NATURE™

Why settle for **ONE?**

When there is a new universe of possibilities

THE CACAO POWDERS
COLLECTION



Extra Brute Rouge Ultime Plein Arôme

UNIVERSELLE



Nature Cacao Nature Fruitée

NATURELLE



Décor Cacao Légère 1% Noir Intense

PERFORMANTE



Explore the cacao powders collection

www.cacao-barry.com
[@cacaobarryofficial](https://www.instagram.com/cacaobarryofficial)

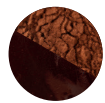


UNIVERSELLE



Cacao Barry's **Universelle** range is the ultimate collection of **all-around cacao powders**, built upon iconic French savoir-faire. It has been perfected to be the reliable choice for universal use. Featuring high fat and dutched cacao powders, it reveals superior intense colours, powerful cacao flavours and the smoothest texture.

Extra Brute



22-24%
FAT
100% Cacao
Alkalised Powder

pH
7.7 - 8.1



Plein Arôme



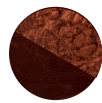
22-24%
FAT
100% Cacao
Alkalised Powder

pH
6.8 - 7.2



Rouge Ultime

Cameroon
Origin



20-22%
FAT
100% Cacao
Alkalised Powder

pH
7.8 - 8.4



SKU 1KG DCP-22EXBRU-89B
SKU 5KG DCP-22EXBRU-91B
SHELF LIFE 24 Months

Recognized by top chefs
as the best powder

- / Balanced dark chocolate taste
- / Spicy and woody notes
- / Vibrant reddish-brown hues

Iconic powder evoking
the childhood chocolate
cake

- / Mesmerizing round chocolate taste
- / Notes of caramel, whole milk & almond
- / Bright and warm autumnal brown

Our new n°1 powder
with its red colour from
Cameroon beans

- / Intense & complex cacao taste
- / Smoky notes with dried fruit undertones
- / Bright deep mahogany red brown

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

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CHOCOLATE PAIRINGS

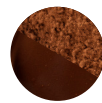


NATURELLE



Cacao Barry's **Naturelle** range is a delicious innovative collection of **100% cacao natural powders** offering rare fine flavours, a variation of remarkable colours: from dark to light brown, with organic and single origin options. The range is the perfect ally for vegan recipes for which the attribute «natural» is essential, without compromising taste.

Nature Cacao



10-12%
FAT
100% Cacao
Natural Powder
Non-Alkalised Powder

pH
Max. 6.1



SKU 1KG NCP-10NAT-89B
SHELF LIFE 24 Months

Unique natural flavourful dark
brown cacao powder in the
market

- / Rustic roasted cacao taste
- / Notes of cherry, dry fruits & spices
- / Striking natural dark brown

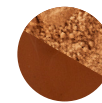
INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

Nature Fuitée

Santo Domingo
Origin



10-12%
FAT
100% Cacao
Natural Powder
Non-Alkalised Powder

pH
Max. 6.0



SKU 1KG NCP-10NATFR-89B
SHELF LIFE 24 Months

Clean label 100% organic cacao
powder from santo-domingo

- / Unique tangy and fruity chocolate taste
- / Notes of citrus and sweet spices
- / Beautiful natural light beige

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

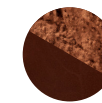


PERFORMANTE



Cacao Barry's **Performante** range is a collection of unique cacao powders selected for their **exceptional characteristics fitting very specific use** for unbeatable results. With Various fat content, different pH levels or technical features such as insoluble powder, this range pushes further the boundaries of cacao powders like never before.

Décor Cacao



20-22%
FAT
100% Cacao
Alkalised Powder

pH
Max. 8.4



SKU 1KG DCP-20DECOR-89B
SHELF LIFE 24 Months

Exceptional insoluble
cacao powder for recipes
with a high moisture
content

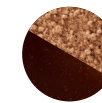
- / Chocolate biscuit taste
- / Notes of cereals & caramel
- / Long-lasting velvety red-brown colour

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

Légère 1%



Max. 1%
FAT
100% Cacao
Alkalised Powder

pH
7.6 - 8.2



SKU 0.75KG DCP-01LEGER-93B
SHELF LIFE 24 Months

Defatted cacao powder
for aerated bakery
recipes & low-calorie
applications

- / Rich fudgy chocolate taste
- / Notes of red fruits & hazelnuts with a floral bouquet
- / Colours: Light pink (dry) / Red brown (wet)

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

Noir Intense



10-12%
FAT
100% Cacao
Alkalised Powder

pH
6.7 - 7.1



SKU 1KG DCP-10BLACK-89B
SHELF LIFE 24 Months

Remarkable shiny deep
black charcoal coloured
cacao powder for your
dark recipes

- / Strong and bitter cacao taste
- / Notes of cookie with a floral and sesame touch
- / Deep black charcoal colour

INGREDIENTS PAIRINGS



CHOCOLATE PAIRINGS

