

# Technical Tips

## Cocoa Extender Provides Cost Savings

Depending on the price of your cocoa powder, there is an opportunity for cost savings by reducing cocoa by 30% in your formula and extending it with maltodextrin and DDW caramel colour. Trials at DDW's application laboratories have resulted in the recommendations listed below. DDW can suggest cocoa flavouring to optimize replacement.



Dutch  
(Alkalized)  
Cocoa



Natural  
Cocoa

Black  
Cocoa

### 30% Cocoa Extender using DDW Caramel Colour

The formula follows for reducing *Dutch (Alkalized) Cocoa*:

Cocoa, Dutch	70%
Maltodextrin, 10 DE	18%
Caramel Color 640* or 641* or 642*	12%
Cocoa Flavouring	0.3%

\*Liquid Caramel Colour 201 or 301 may also be used.



DDW Solution  
30% Reduction in  
Dutch Cocoa (3.5%)  
using DDW 640

Control  
Dutch Cocoa  
(5%) Powder

The formula follows for reducing *Natural Processed Cocoa*:

Cocoa, Natural Process	70%
Maltodextrin, 10 DE	22.5%
Caramel Color 643*	7.2%
Cocoa Flavouring	0.3%

\*Liquid Caramel Colour 250 or 252 may also be used.



DDW Solution  
30% Reduction in  
Natural Cocoa (3.5%)  
using DDW 643

Control  
Natural Cocoa  
(5%) Powder

The formula follows for reducing *Black Cocoa*:

Cocoa, Black	70%
Maltodextrin, 10 DE	15%
Caramel Color 605* or 607*	15%
Cocoa Flavouring	0.3%

\*Liquid Caramel Colour 050 or 055 may also be used.



DDW Solution  
30% Reduction in  
Black Cocoa (3.5%)  
using DDW 605

Control  
Black Cocoa  
(5%) Powder



For samples or technical  
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