

EPITASTE® COCOA CONCENTRATE

The Ultra-Concentrated Cocoa Powder Solution

A powerful, ultra-concentrated paste designed to revolutionize your product formulation. ECC delivers an intense, authentic chocolate profile with unprecedented efficiency.

THE BENEFITS ARE UNMISSABLE

EXTREME COST REDUCTION

Replace up to 100% of your cocoa powder.

1kg of ECC does the work of over 10kg of standard cocoa, slashing your ingredient costs.

ELIMINATE ARTIFICIAL FLAVOURS

Achieve a rich, authentic chocolate taste.

ECC's potent profile eliminates the need for additional artificial chocolate flavouring.

SUPERIOR & CONSISTENT QUALITY

Guarantee a deep, robust chocolate flavour in every batch, elevating product quality without premium cocoa prices.

EFFORTLESS APPLICATION

A clean, no-mess paste. Simply blend ECC directly into your wet mixes, batters, or masses for uniform distribution without dust.

WHO IT'S FOR

- Bakery: Cookies, Cakes, Brownies, Biscuits
- Snacks: Puffs, Pellets, Bars, Cereals,
- Beverage: Shakes, Milk, Ready To Drink, Syrups

Main Ingredients

- Theobroma Cocoa Extracts
- Natural Identical Chocolate Flavour
- Vanillin

How to use

Recommended Dosage: 0.10 - 0.40 % (with 50% of Cocoa Powder Removed)



Key Take away!

- Put the samples to test!
- Proven Production Performance:
 - ASIA: 1x ECC Replaced > 14 x Cocoa Powder
 - MENA: 1x ECC Replaced > 25 x Cocoa Powder
 - EPITASTE's Bakeries: 1x ECC Replaced > 33 x Cocoa Powder

Color Adjustments: Removing cocoa powder results in color fades!

Solutions:

1:1 to 1.5 of ECR to Caramel Color (E150)

1:0.5 to 1 of ECR to Fine Activated Charcoal Powder

1:0.5 to 1 of ECR to Natural Black (3 Red : 2.6 Green : 2 Blue)