



EXPRESS YOUR TRUE NATURE™

PERFORMANTE

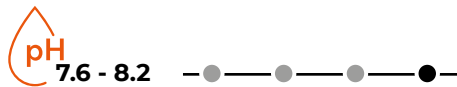
Légère 1%

- / 100% CACAO
- / DEFATTED CACAO POWDER
- / ALKALISED

PERFORMANCE / This defatted alkalised cacao powder, containing less than 1% cocoa butter, gives an increased batter volume (+20%) and a less dense product (*better stability of the shape during baking*) compared to a standard cacao powder.

FLAVOUR PROFILE /
/ Rich fudgy chocolate taste
/ Notes of red fruits & hazelnuts with a floral bouquet

COLOUR /
/ Light pink (dry) / Red brown (wet)



FAT CONTENT / Max. 1%

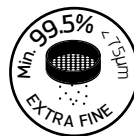
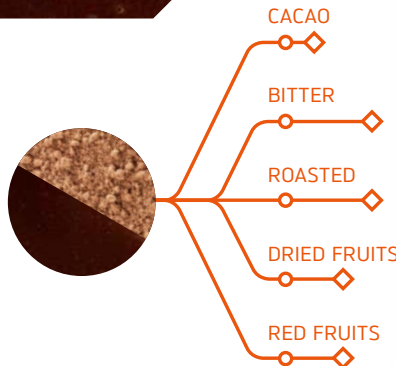
ORIGIN / Made from sustainably sourced finest quality West African beans.

BALANCED FINENESS /
Particle size minimum 99,5% < 75µm. Extra fine cacao powder. The finer the cacao powder, the better the flavour release and the finest smoothness and consistent colour for the best aesthetic results.

MOISTURE / Max. 5%

DISPERSIBILITY /
Standard dispersibility for alkalised powder.

APPLICATIONS / Ideal for aerated bakery recipes such as macarons, meringue, croissant, etc. and low-calorie applications (*e.g. sports and diet products*).



CERTIFICATIONS /



Supporting 100% sustainably sourced cacao



MACARONS



MERINGUES



CREAMS & MOUSSES



CROISSANTS



SPREADS



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PRODUCT CODE: DCP-01LEGER-93B

PACKAGING UNIT	0.75 kg
UNIT EAN CODE	3073419330416
BAG DIMENSIONS H x W x D	310 x 185 x 85 mm
PACKAGING BOX	6 x 0.75 kg
BOX EAN CODE	13073419330413
BOX DIMENSIONS H x W x D	180 x 297 x 397 mm

SHELF LIFE / 24 MONTHS

RESEALABLE and RECYCLABLE bag with a zip closing, designed consciously to be more practical while reducing waste.

STORAGE CONDITIONS / Store the product in a clean, dry (relative humidity max. 70%) and odourless environment.

STORAGE TEMPERATURE / 12 - 20 °C / 54 - 68 °F



LDPE+HDPE



Hygrometry



Storage

PAIRING INGREDIENTS / 49th Parallel Coffee, Old School Espresso, Acai berry pulp (*or powder*), Almond, Assam black tea infused cherry (*scented with star anise*), Corn tortilla, Duck foie gras, Dune Pepper (*Canada*), Espresso coffee, Gorgonzola cheese, Walnuts, Grilled Nori Seaweed, Hazelnut, Japanese cherry blossom powder (*marinated in vinegar, then dried and ground to a powder/salt*), Japanese Sakura cherry leaves, Kurdish black pepper Isot, Mushroom, Nigella, Osuya Japanese cherry blossom dessert vinegar (*or Japanese plum "dessert" vinegar*), Raspberry, Roasted peanut, Sprouted soybeans, Toasted sesame oil, Umeboshi style cherry (*Japanese style macerated cherry with red shiso*).

PAIRING BEVERAGES / Amaretto, Bourbon, Brown beer, Dark rum, Frangelico (*Hazelnut liqueur*), Kirsch, Madeira bual, Maury vintage (*young*), Red wine of syrah/shiraz, Sherry oloroso, Tawny port, Wulong Tea.

PAIRING CHOCOLATE /
INAYA™ 65%
MEXIQUE 66%

www.cacao-barry.com



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