



## HOLLANDS FINEST DUTCHED COCOA

Now In Stock and Ready to Order:



**CAFE COCOAS** (10x2.5lb bags; Sample packs)  
Sweet Ground Dutched Cocoa & Chocolate  
Sweet Ground White Chocolate  
Premium Dutched Hot Cocoa

**CAFE SAUCES** (6x64oz; 12x14oz; Sample packs)  
Sweet Ground Dutched Cocoa & Chocolate  
Sweet Ground White Chocolate  
Classic Koffiebar Caramel



**FRAPPES** (10x2.5lb bags; Sample packs)  
Chocolate Frappe  
White Chocolate Frappe

**MASTERPIECE BASE** (10x1.5lb bags; Sample packs)  
78% Cacao Extra Dark Cocoa Powder







US  NL  
**HOLLANDER**  
CHOCOLATE®

## BRAND ADVANTAGES:

### REAL INGREDIENTS

- THE FINEST DUTCHED COCOAS
- REAL NATURAL COCOA BUTTER
- PREMIUM FRENCH VANILLAS
- REAL CANE SUGAR, NO HFCS
- ALL NATURAL FLAVOURS
- BEST INGREDIENTS ON THE MARKET

### FORM AND FUNCTION

- SUPER FINE COCOA PARTICULATES  
Never clumpy or chalky - it melts in your mouth
- THINNER SAUCES FOR EASY BLENDING  
Silky workable consistency down to the last drop
- NEUTRAL PH COCOAS FOR PAIRING  
Neutral pH allows barista to show off a signature espresso, tea or flavour.
- NATURAL COCOA BUTTER FOR PAIRING  
Natural cocoa butter lends a rich base note that allows espresso, teas and flavours to shine.

### DUTCHED COCOA

Dutched cocoa is a superior cocoa to pair with espresso & tea. The process of alkalization creates a neutral pH. This allows the signature top notes of espresso to shine, while the cocoa provides the deep base notes.

#### COMPLEMENTARY FLAVOR SPECTRUM



### FLAVOUR FIRST

As a flavor first company, our goal is to have the best tasting café products on the market. Many of our products are entirely or in part made with Organic, natural, and GMO-Free ingredients - except for cases in which these ingredients diminish flavor quality, safety or functionality of our products.



**GERHARDS**

IMPORTERS CANADA LTD