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› [Cacao Barry](#) /

› Cacao Barry Cocoa Powder 100% Cocoa Extra Brute - Instruction Manual

Cacao Barry 40070

Cacao Barry Cocoa Powder 100% Cocoa Extra Brute - Instruction Manual

1. INTRODUCTION

This manual provides essential information for the proper use and storage of Cacao Barry Cocoa Powder 100% Cocoa Extra Brute. This premium cocoa powder is designed for a wide range of culinary applications, offering a rich and intense chocolate flavor.



Image 1.1: Front view of the Cacao Barry Cocoa Powder 100% Cocoa Extra Brute 2.2 lb bag.

2. USAGE INSTRUCTIONS

Cacao Barry Cocoa Powder Extra Brute is a versatile ingredient suitable for various culinary creations. Its 100% cocoa content and premium quality ensure a deep, authentic chocolate experience.

2.1 Recommended Applications

- **Mousses and Creams:** Incorporate into dessert mousses, custards, and creams for a smooth texture and rich flavor.
- **Ice-creams and Sorbets:** Ideal for crafting intense chocolate ice-creams and refreshing sorbets.
- **Confectionery Coverings:** Use in glazes, ganaches, and coatings for confectionery items.
- **Baking:** Enhance the flavor of cakes, brownies, cookies, and other baked goods.
- **Hot Beverages:** Create luxurious hot cocoa and chocolate drinks.
- **Decoration:** Perfect for dusting over desserts and beverages for an elegant finish.



Image 2.1: A chef sifting Cacao Barry cocoa powder over a dessert, demonstrating its use for decoration.



Image 2.2: A close-up view of a chocolate dessert, highlighting the fine texture and rich color achieved with cocoa powder.

2.2 General Preparation Tips

- For best results, sift the cocoa powder before incorporating it into dry or wet ingredients to prevent lumps.
- When mixing with liquids, gradually add the liquid to the cocoa powder while whisking to create a smooth paste, then incorporate into the main mixture.
- Adjust quantities according to desired chocolate intensity and recipe requirements.

2.3 Product Videos

Video: Looking for Bakery-Quality Cacao at Home?

Description: This video demonstrates the quality and versatility of Cacao Barry cocoa powder for home baking, showcasing its suitability for achieving professional-grade results.

Video: Our Point of View on Cacao Barry Cocoa Powder

Description: This video offers a detailed perspective on the Cacao Barry cocoa powder, highlighting its characteristics and benefits for various culinary uses.

3. STORAGE AND HANDLING

To maintain the quality and freshness of your Cacao Barry Cocoa Powder, follow these storage and handling guidelines:

- Store in a cool, dry place, away from direct sunlight and strong odors.
- Ensure the packaging is tightly sealed after each use to prevent moisture absorption and maintain flavor.
- Avoid extreme temperature fluctuations.

4. INGREDIENTS AND DIETARY INFORMATION

4.1 Ingredients

100% Cocoa Powder

4.2 Dietary Information

- Kosher certified.
- This product is 100% cocoa and contains no added sugars or other ingredients.

5. SPECIFICATIONS

Attribute	Detail
Brand	Cacao Barry
Model Number	40070
UPC	778554929015
GTIN	778554929015
Item Weight	2.2 Pounds (1 kg)
Product Dimensions	11.7 x 6.4 x 2.7 inches

Item Form	Powder
Flavor	Chocolate
Units	35.2 Ounce

6. SAFETY INFORMATION

Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition. Always consult with a healthcare professional for any health concerns.

7. SUPPORT AND WARRANTY

7.1 Customer Support

For further assistance or inquiries regarding Cacao Barry products, please refer to the contact information provided on the product packaging or visit the official Cacao Barry website.

7.2 Warranty Information

Specific warranty details for food products like cocoa powder are typically not applicable. Please check the product packaging for any specific guarantees or return policies from your retailer.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

