Welcome to our World of Cocoa Goodness

gerkens®
a Cargill brand

Goodness Guaranteed

At Gerkens®, we believe that there is always room for more goodness in the world and we're making it our mission to aim for all-round 100% goodness in the future. We're proud that our innovative cocoa powders already guarantee consistent high quality, delicious taste and colour – time and time again. We're delighted that our knowledgeable Cocoa Engineers are working tirelessly to reinvent the cocoa arena. And we're humbled to share goodness throughout the entire supply chain, encouraging cocoa farmers and their communities to thrive and supporting a strong sustainable cocoa industry.

Understanding Goodness

We understand your needs are broad and constantly evolving. That is why it is our mission to get to the bottom of what goodness means to you, to produce and suggest precisely the right cocoa powder for your consumer-wowing treats.

Perfecting Goodness

Consistency is key to your products delivering your recognizable, delicious signature taste. We're experts at perfecting each process to bring consistent quality, color and taste every single time.

Reinventing Goodness

We're always looking for new ideas to create goodness. We take consumer insights, growing trends and market demands and mix them up with a huge portion of inspiration to invent new mouthwatering goodness people will love.

Sharing Goodness

We believe that everyone in the cocoa supply chain should have their fair share of goodness. That is why at Gerkens®, we are committed to the Cargill Cocoa Promise, aiming to improve the lives of cocoa farmers and their communities, while securing a thriving cocoa sector for generations to come.

We are proud to be part of Cargill

Gerkens® is a member of the Cargill Cocoa & Chocolate family, which is part of Cargill, one of the largest companies in the world. Cargill Cocoa & Chocolate has a team of 4,400 passionate cocoa and chocolate experts working across 57 locations and are part of Cargill's 160,000 colleagues across the globe.

Cargill®

Discover our range of Cocoa Goodness

OUR PRODUCT PORTFOLIO

Goodness comes in many forms. Our cocoa powders offer endless possibilities of alluring colors, stand-out signature tastes, different fat options, organic and sustainable certifications and guaranteed consistency across the board. If you're looking for unique customized perfection, Gerkens® can make a powder that can transform your applications.

NATURAL POWDERS

	TECHNICAL INFORMATION				MOST FREQUENT APPLICATIONS							
	FACTORY	BEAN ORIGIN	PH-VALUE	FAT LEVEL	DAIRY	BEVERAGES	ICE CREAM	BAKED GOODS	BISCUITS	SPREADS	CONFECTIONERY	CEREALS
NA55H	The Netherlands	Blend	5.6	10-12%						•	•••	
NA55	Ivory	Ivory	5.6	10-12%						•	•••	
GHN	Ghana	Ghana	6	10-12%						•	•••	
NE	The Netherlands	Blend	6	10-12% / 22-24%						•	•••	
NF	Indonesia	Blend	6	10-12%						•	•••	

ORGANIC POWDERS

	TECHNICAL INFORMATION				MOST FREQUENT APPLICATIONS							
	FACTORY	BEAN ORIGIN	PH-VALUE	FAT LEVEL	DAIRY	BEVERAGES	ICE CREAM	BAKED GOODS	BISCUITS	SPREADS	CONFECTIONERY	CEREALS
ON01 Natural	France	Blend	6	10-12% / 20-22%							•••	
OA01 Alkalized	France	Blend	7.2	10-12% / 20-22%	••	••	••	••	••	••	•••	•••
G9SO Reddish alkalized	France	Blend	7.7	10-12% / 20-22%	••	••	••	•••	•••	•••	•••	••

GRESIK POWDERS

	TECHNICAL INFORMATION				MOST FREQUENT APPLICATIONS							
	FACTORY	BEAN ORIGIN	PH-VALUE	FAT LEVEL	DAIRY	BEVERAGES	ICE CREAM	BAKED GOODS	BISCUITS	SPREADS	CONFECTIONERY	CEREALS
LOW ALKALIZED *DL70*	Indonesia	Blend	7	10-12%	•••	•••	•••	••	••	•••	•••	••
DL72	Indonesia	Blend	7.2	10-12%	•••	•••	•••	••	••	•••	•••	••
MID ALKALIZED *GR76*	Indonesia	Blend	7.6	10-12%	••	••	••	••	••	••	••	•••
GN76	Indonesia	Blend	7.6	10-12%	••	••	••	••	••	••	••	•••
GB78	Indonesia	Blend	7.7	10-12%	••	•	••	•••	•••	•••	•••	••
GF78	Indonesia	Blend	7.7	10-12%	••	••	•••	••	••	••	•••	•••
HIGH ALKALIZED *GR80*	Indonesia	Blend	8	10-12%	••	••	••	••	••	••	•••	•••
GD81	Indonesia	Blend	8.4	10-12%	••	••	••	•••	•••	•••	•••	•••
GD77	Indonesia	Blend	8.5	10-12%	••	••	••	••	••	••	••	•••

ALKALIZED POWDERS

		TECHNICAL INFORMATION				MOST FREQUENT APPLICATIONS							
		FACTORY	BEAN ORIGIN	PH-VALUE	FAT LEVEL	DAIRY	BEVERAGES	ICE CREAM	BAKED GOODS	BISCUITS	SPREADS	CONFECTIONERY	CEREALS
LOW ALKALIZED	*DB68*	The Netherlands	Blend	6.8	10-12%	••	••	••	••	••	•••	•••	••
	CT70	The Netherlands	Blend	6.9	10-12% / 20-22%	•••	•••	•••	•••	••	•••	•••	••
	SRB100	The Netherlands	Blend	6.9	10-12%	•••	•••	•			••	••	•
	ZN71	The Netherlands	Blend	6.9	10-12% / 20-22%	•••	•••	•••	•••	••	•••	•••	••
	DP70	The Netherlands	Blend	7	10-12% / 20-22% / 22-24%	•••	•••	•••	••	••	•••	•••	••
	AM70	Ivory Coast	Ivory Coast	7	10-12%	••	••	••	••	••	•••	•••	••
	GHL	Ghana	Ghana	7	10-12%	••	••	••	••	••	•••	•••	••
MID ALKALIZED	*DR74*	The Netherlands	Blend	7.3	10-12% / 20-22% / 22-24%	•••	•••	•••	••	••	••	•••	•••
	SRB200	The Netherlands	Blend	7.3	10-12%	•••	•••	•			••	••	•
	GHR	Ghana	Ghana	7.4	10-12%	••	••	•••	•••	•••	•••	•••	••
	DR74W3	The Netherlands	Blend	7.4	10-12%		•••						
	DR79	The Netherlands	Blend	7.4	10-12% / 20-22% / 22-24%	•••	•••	•••	••	••	••	•••	•••
	GS50	The Netherlands	Blend	7.4	10-12%	••	••	••	••	••	••	••	•••
	GS100	The Netherlands	Blend	7.4	10-12%	••	••	••	••	••	••	••	•••
	GS150	The Netherlands	Blend	7.4	10-12%	••	••	••	•••	•••	•••	•••	••
	GS200	The Netherlands	Blend	7.4	10-12%	••	••	••	•••	•••	•••	•••	••
	GT78	The Netherlands	Blend	7.5	10-12% / 20-22% / 22-24%	••	••	•••	••	••	••	•••	•••
	RS75	Ivory Coast	Ivory Coast	7.5	10-12%	••	••	•••	••	••	••	•••	•••
	GT50	The Netherlands	Blend	7.5	10-12% / 20-22%	••	••	••	••	••	••	••	•••
	GT150	The Netherlands	Blend	7.6	10-12% / 20-22%	••	••	••	•••	•••	•••	•••	••
HIGH ALKALIZED	*GT250*	The Netherlands	Blend	7.7	10-12%	••	••	••	•••	•••	•••	•••	••
	BL80	Brasil	Blend	8.4	10-12%				•••	•••		••	
	BL84	Brasil	Blend	8.4	10-12%				•••	•••		••	
	DS150	The Netherlands	Blend	8.5	10-12% / 20-22% / 22-24%	••	•	••	•••	•••	•••	•••	••
	DS200	The Netherlands	Blend	8.5	10-12%	••	•	••	•••	•••	•••	•••	••
	DB82	Ivory Coast	Ivory Coast	8.7	10-12%	••	•	••	•••	•••	•••	•••	••
	DB82H	The Netherlands	Ivory Coast	8.7	10-12%	••	•	••	•••	•••	•••	•••	••
	DB400	The Netherlands	Ivory Coast	9	10-12%	••	••	••	•••	•••	•••	•••	•••

ACCORDING TO PH VALUES

7.2 < **LOW ALKALIZED**
7.2 - 7.6 **MID ALKALIZED**
7.6 > **HIGH ALKALIZED**

Goodness Guaranteed

Whether you're looking for a cocoa for your tried and tested favourites, or entering new recipe territory, we guarantee goodness all the way. Our Gerkens® Cocoa Engineers are here to make goodness happen on every level. Guaranteed!

To find out more, contact your account manager or visit www.gerkenscocoa.com

CUSTOMER INTERVIEWS

gerkens®

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