



Types Of Cocoa Powders

Available On The Market



Natural Cocoa Powder

All natural, unprocessed ground cocoa is also labeled as unsweetened or pure cocoa powder.

Dutch Process Cocoa Powder

A smoother textured powder with rich flavor and aroma, prepared by washing with a potassium carbonate solution to neutralize cocoa's acidity



Black Cocoa Powder

Highly processed smoother and darker cocoa powder, mainly used for decoration and presentation.

Rouge or Red Cocoa Powder

Alkalized more than the regular Dutch cocoa powder to get the red hue.



Double-Dutched or double-dark cocoa powder

A perfect blend of Dutch cocoa powder with black cocoa powder for a darker color and stronger chocolate flavor.

Triple Cocoa Powder

Combines natural cocoa powder with Dutch and black cocoa powder in a well-balanced ratio.



Images: Amazon