

Gerkens Natural Cocoa - A Treat to Your Tastebuds

Meta-description

Gerekns natural cocoa comes with rich and condensed chocolaty flavors for radical cocoa lovers. Check out what we have in store for you!

Introduction

Natural cocoa is raw, non-alkalized, and unprocessed cocoa that is acidic, lighter in color, and has a powerful, condensed chocolaty flavor. Unlike the mild taste of the dutched cocoa, our natural cocoa powders would offer a stronger flavor profile.

If you're a chocoholic, prioritizing the pure cocoa taste over everything going for our intensely rich natural cocoa would be a wise move.

Let's look at some of the reasons why our natural cocoa is regarded highly by users.

Condensed Cocoa Notes

One of the biggest benefits of natural cocoa powder is that they offer raw cocoa notes, ideal for those who divinize the taste of authentic cocoa. Natural cocoa beans come without the addition of any artificial flavors, preservatives, or colors, leaving only the pure chocolaty flavor behind.

Natural Cocoa is More Nutritious

Another reason why our natural cocoa is preferred is its insanely high nutritional value. Our cocoa powders are made from selected locally sourced cacao beans and no additional ingredient or leavening agent is added. The result is cocoa that is enriched with iron, magnesium, fiber, and flavonols, making it a super nutritious food anyone can have for a healthy lifestyle.

Wide Variety of Applications

You can use our high-quality natural cocoa powders in almost all sorts of cocoa recipes. From super delicious chocolate cakes, chocolate chips, brownies, smoothies, and tons of cocoa beverages with authentic chocolaty delight, you can apply our purely natural cocoa powder for a genuine taste. You can also make natural cocoa butter using our natural cocoa powder.

Rich Color and Flavor

With Gerkens you'd get the authentic cocoa color making your hot chocolate, cakes, hot cocoa, and truffles look visually appealing. We have a variety of color profiles from hues of red to black, you can pick the one which would offer you the desired texture. So, you're completely free to use our cocoa for any recipe that calls for [high-quality natural cocoa powder](#).

Gerkens cocoa powders have a robust chocolate flavor without being too sweet. Our cocoa can taste like bitter dark chocolate or soft milk depending

on the kind. In any event, it should taste good—no chalky aftertastes or too sweet additives.

However, you can manually choose the level of sweetness, if you like your cocoa to have a sugary taste to it.

Exceptionally Consistent Natural Cocoa Powder

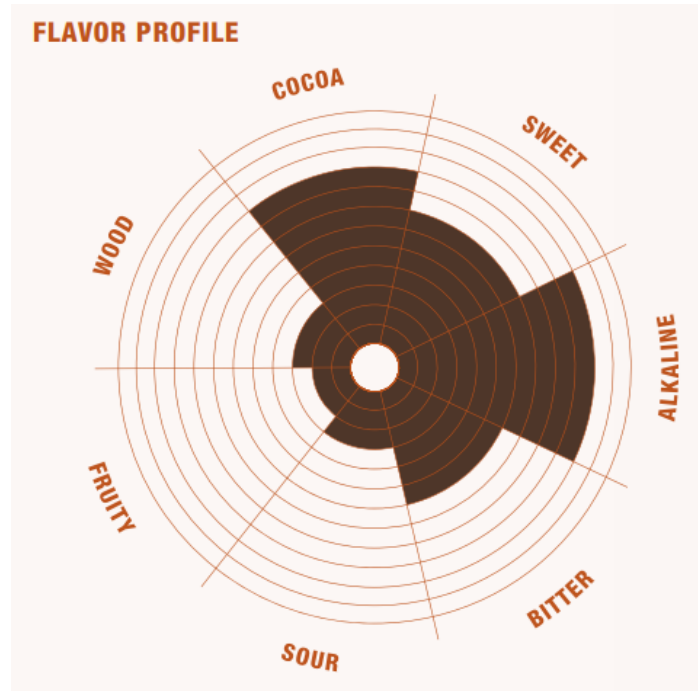
Our cocoa powders are known for their [signature tastes](#). It's not easy to maintain the same flavor profiles in a constantly changing climate.

We, however, have all the necessary equipment and skilled manpower ready at our disposal who manually assess the flavor profiles of each batch and make sure our cocoa is providing the recognizable, signature taste, as it always did.

Customized Taste Profiles

Do you like bitter taste profiles or do you prefer notes of sweetness? Each Gerken's cocoa powder comes with unique taste profiling options. We have 6 stage criteria that will determine exactly what type of cocoa powder you want to go for.

You can choose different levels of Cocoa, Sweet, Wood, Alkaline, Sour, and Fruity in the cocoa powder you want to go for. [This profiling](#) (download the Product Sheets PDFs) helps our customers find precisely the type of natural cocoa powder they want to go for.



An example of what our flavor profiling looks like

Things You Should Consider While Buying Cocoa Powder

Getting the desired blend in your hands may not be as easy as you thought, especially if you're a highly sensitive chocoholic you should focus on certain factors before going ahead with any cocoa powder.

Let's look at some interesting considerations you should take into account before you buy cocoa powder.

Go for Unsweetened Cocoa If You're Health Conscious

While we offer both sweetened and unsweetened cocoa powders, it's always better to go for the unsweetened cocoa if you have any health conditions that require you to not take sugar like diabetes. If you're young

and don't have similar issues, going for the sweetened ones won't be any issues though.

Determine Your Preferred Taste

What do you like better? Some crave bitter cocoa while some detest it. Some love to have sweet cocoa powder and some may have health restrictions. There are tons of things to consider while going for your desired cocoa powder.

Alkalized or black cocoa would be a perfect option if you like mild cocoa with a chocolaty touch on it. Some also prefer subtle fruity notes in their cocoa.

As mentioned earlier, we have a unique flavor profiling system for each cocoa powder pack. Before buying, you should check the six elements and pick the one that matches your tastebuds.

Fat Content

Another element that determines the taste of your recipes is the percentage of [fat present in the cocoa powder](#). If you're someone who loves to have richer and creamier recipes, going for cocoa with an increased fat content should be an ideal option.

Our premium cocoa powders can offer you up to 20-20% fat, which is double the amount of average-grade cocoa powder options. This will result in a more condensed and thick-looking texture and elevate the taste and the aroma of your recipes to another dimension.

The Purpose Behind Using Cocoa

The sort of recipes you want can influence the type of cocoa powder you can get. Different recipes require different types of cocoa, so it's crucial that you determine your intent prior to purchase.

For instance, many beverages and baked goods would need natural cocoa that's unsweetened. In that case, you should go with the flavor profile that has the least sweetness and alkalization.

Further, some recipes require you a milder cocoa powder. In that case, using natural cocoa would be a blunder.

So, pick the exact type that compliments your recipes.