

CLAIMS

What is claimed is:

1. A non-alkalized dark brown, natural cocoa product comprising:
an L-value of between 10 and 15;
an a-value of between 4 and 6.2;
a b-value of between 3.5 and 6.0; and
a pH of less than 6;
wherein the cocoa product is a cocoa powder produced by mixing non-alkalized cocoa cake with water only, and wherein the color coordinates are measured under the Hunter color system.
2. The natural, cocoa product of claim 1, wherein the pH is between 3 and less than 6.
3. The natural, cocoa product of claim 2, wherein the powder has a fineness of at least 98% of the cocoa power passing through a 200 mesh screen.
4. The natural, cocoa product of claim 1 or 2, wherein the natural, cocoa product has a calculated C-value of between 5 and 10.
5. The natural, cocoa product of claim 1 or 2, wherein the natural, cocoa product has a calculated H-value of between 42 and 49.
6. The natural, cocoa product of claim 1 or 2, which is obtained by:
mixing cocoa cake and water, thus producing a mixture containing moisture content of between 27% and 35%;
subjecting the mixture to pressure between 34 kPa (5 psi) and 172 kPa (25 psi) for a time of between 20 and 40 minutes;
drying the mixture, thus producing a dried cocoa cake; and
grinding the dried cocoa cake into a dark brown, natural cocoa powder;
wherein the dark brown, natural cocoa product is not alkalinized.
7. The natural, cocoa product of claim 6, wherein the mixture is heated to a temperature of less than 125°C.
8. The natural, cocoa product of claim 6, wherein the mixture has a moisture content between 26% and 35%.
9. A food product including the natural, cocoa product of claim 1 or 2.