

CLAIMS

1. A pregelatinized cocoa powder.
- 5 2. A cocoa powder according to claim 1, characterized in that it has an average wettability time, in cold liquids, of 120 seconds or less (measured according to Method 1).
3. A cocoa powder according to claim 1 or claim 2, characterized in that it has: an L value of less than 20, and/or an a/b ratio of 0.90 to 1.75,
- 10 4. A cocoa powder according to any one of the preceding claims, characterized in that it has an ash content of less than 12% by weight on dry matter and/or less than 14% by weight on fat-free dry matter.
- 15 5. A cocoa powder composition comprising a pregelatinized cocoa powder according to any one of the preceding claims.
6. A composition according to claim 5, further comprising sugar.
- 20 7. A composition according to claim 6, characterized in that at least part of the cocoa powder and sugar are agglomerated.
8. A composition according to claim 6 or 7, characterized in that the cocoa powder and sugar are present in a weight ratio of 1:9 to 9:1, preferably 2:8 to 8:2.
- 25 9. A composition according to claim 7 or 8, characterized in that it has an average wettability time, in cold liquids, of 30 seconds or less (measured according to Method 1).
- 30 10. A food or beverage composition comprising the cocoa powder of any one of claims 1-4 or the cocoa powder composition according to any one of claims 5 to 9.
11. A method of improving the dispersibility of a cocoa powder comprising the steps of:
 - a. mixing a cocoa powder and/or a cocoa cake with a liquid to form a slurry;
 - b. subjecting the slurry to a pregelatinization step; and
 - 35 c. recovering a pregelatinized cocoa powder.
12. A method according to claim 11, characterized in that the liquid is water.

13. A method according to claim 11 or 12, characterized in that the slurry has a dry substance of 20-35%.

5 14. A method according to any one of claims 11 to 13, characterized in that the pregelatinization step comprises roll-drying the slurry.

15. A method according to any one of claims 11 to 14, characterized in that it further comprises the step of agglomerating the pregelatinized cocoa powder with sugar.

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CLAIMS

1. A pregelatinized cocoa powder.
2. A cocoa powder according to claim 1, characterized in that it has an average wettability time, in cold liquids, of 120 seconds or less (measured according to Method 1, said Method 1 consisting in:
 - a. pouring 150ml of milk having a temperature of 7°C into a 250ml beaker of 9cm high and 7cm wide,
 - b. placing 15g of the cocoa powder in a 150ml beaker,
 - c. gently pouring the cocoa powder onto the surface of the milk using a funnel of 5cm high, with a top opening of 8cm wide and a bottom opening of 2.5cm wide,
 - d. recording the time it takes for the powder to completely sink below the liquid's surface as the wettability time,
 - e. performing the measurement at least three times,
 - f. calculating the average wettability time of the cocoa powder).
3. A cocoa powder according to claim 1 or claim 2, characterized in that it has: an L value of less than 20, and/or an a/b ratio of 0.90 to 1.75, wherein L, a and b are measured according to the Hunter Lab color scale.
4. A cocoa powder according to any one of the preceding claims, characterized in that it has an ash content of less than 12% by weight on dry matter and/or less than 14% by weight on fat-free dry matter.
5. A cocoa powder composition comprising a pregelatinized cocoa powder according to any one of the preceding claims.
6. A composition according to claim 5, further comprising sugar.
7. A composition according to claim 6, characterized in that at least part of the cocoa powder and sugar are agglomerated.
8. A composition according to claim 6 or 7, characterized in that the cocoa powder and sugar are present in a weight ratio of 1 :9 to 9:1 , preferably 2:8 to 8:2.
9. A composition according to claim 7 or 8, characterized in that it has an average wettability time, in cold liquids, of 30 seconds or less (measured according to Method 1).

10. A food or beverage composition comprising the cocoa powder of any one of claims 1-4 or the cocoa powder composition according to any one of claims 5 to 9.
11. A method of improving the dispersibility of a cocoa powder comprising the steps of:
 - a. mixing a cocoa powder and/or a cocoa cake with a liquid to form a slurry;
 - b. subjecting the slurry to a pregelatinization step; and
 - c. recovering a pregelatinized cocoa powder.
12. A method according to claim 11, characterized in that the liquid is water.
13. A method according to claim 11 or 12, characterized in that the slurry has a dry substance of 20-35%.
14. A method according to any one of claims 11 to 13, characterized in that the pregelatinization step comprises roll-drying the slurry.
15. A method according to any one of claims 11 to 14, characterized in that it further comprises the step of agglomerating the pregelatinized cocoa powder with sugar.