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(54) Title: METHOD FOR MAKING DUTCHED COCOA

(57) Abstract: A method for making dutched cocoa involves first removing a considerable portion of the fat from a cocoa mass to form a reduced fat cocoa mass with less than 8 % fat by weight, then alkalizing the reduced fat cocoa to form dutched cocoa. With this sequence of steps, the formation of soaps is minimized because the soaps are formed by a reaction between the alkalizing agents and cocoa fat. Thus, the taste of the cocoa powder is improved, as well as its flowability, especially when the cocoa undergoes harsh alkalizing conditions, as is required for applications requiring very dark cocoa.

ACTION