

CLAIMS

What is claimed is:

1. A process for producing a dark brown, natural cocoa product, comprising:
mixing cocoa cake and water, thus producing a mixture;
subjecting the mixture to pressure between 34 kPa (5 psi) and 172 kPa (25 psi); and
drying the mixture, thus producing a dried cocoa cake;
wherein the dark brown, natural cocoa product is not alkalized.
2. The process of claim 1, further comprising grinding the dried cocoa cake into a dark brown, natural cocoa powder.
3. The process of claim 1 or claim 2, wherein the mixture has a moisture content between 27% and 35%.
4. The process of claim 1 or claim 2, wherein the pressure is between 34 kPa (5 psi) and 152 kPa (22 psi).
5. The process of claim 1 or claim 2, wherein the mixture is subjected to the pressure for a time of between 20 and 40 minutes.
6. The process of claim 1 or claim 2, wherein the mixture is at a temperature of less than 125°C.
7. The process of claim 1 or claim 2, wherein the mixture is at a temperature of between 85°C and 120°C.
8. The process of claim 1 or claim 2, further comprising:
grinding cocoa nibs, de-shelled cocoa beans, or a combination thereof, thus producing cocoa liquor; and
pressing the cocoa liquor, thus producing cocoa butter and the cocoa cake.
9. The process of claim 8, further comprising roasting the cocoa nibs, the de-shelled cocoa beans, or the combination thereof.
10. The process of claim 2, further comprising mixing the dark brown, natural cocoa powder with a cocoa powder.
11. The process of claim 10, wherein the cocoa powder is natural.
12. The process of claim 10, wherein the cocoa powder is alkalized.