

Dolcesoft Cacao®

*The dusting power of moisture-resistant cocoa:
here is the special ingredient for the food industry.*

What is

*DOLCESOFT CACAO® is a special ingredient for food industries.
It's a food ingredient based on a micro-encapsulation innovative technology that wraps cocoa particles in no hydrogenated fats.
It's particularly suitable for dusting through industrial plants; thanks to his smoothness and fluidity it can be easily dispersed on industrial products that remain dusty during their shelf-life up to 12 months. Dolcesoft cacao is formulated to resist humidity: once sprinkled on desserts or cakes, it does not get wet and always maintains its dusty appearance and original taste. Suitable for particularly difficult applications or frozen and/or spoon-frozen products.
Available in hydrogenated fat free, Palm Free and Gluten Free formulas.*

What it is for

It preserves over time the dusting and decoration of long-life industrial products that would otherwise be compromised by the humidity of the product.

Where to use

*On ambient, fresh and frozen products that need a stable cocoa decoration.
For example: cakes, desserts, semifreddo, mousse, tiramisu, ice-creams, profiterol, creams, puddings, typical products and creamy and dry pastry products that need to maintain their appearance during their storage period.*

Appearance

Sliding, perfumed and impalpable powder.

How to use it

*Dust on the surface of the products.
The product cannot be applied:*

- before baking in the oven*
- about hot products*
- on alcohol-rich products.*

Dosage

Second to recipe.

Size and packaging

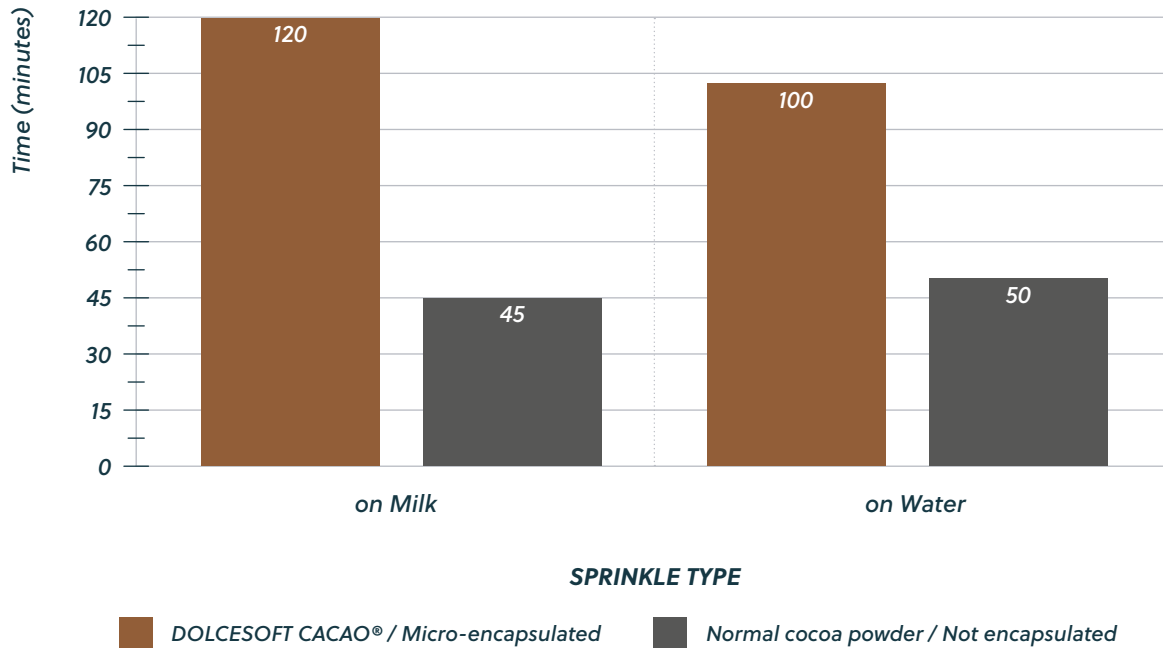
Boxes of Kg. 15 on pallet of Kg. 540 / Minum order.

Samples

Buy a sample [here](#).

Dolcesoft Cacao®

**TEST // Comparative test under extreme conditions:
At room temperature 24°C (75°F approx.)
on liquids 4°C (39°F approx.) - 100% humidity.**



Dusting of **DOLCESOFT CACAO®** and a **NO** micro-encapsulated cocoa powder on
- Two different glasses of **MILK**
(refrigerated at +4°C).
- At room temperature.

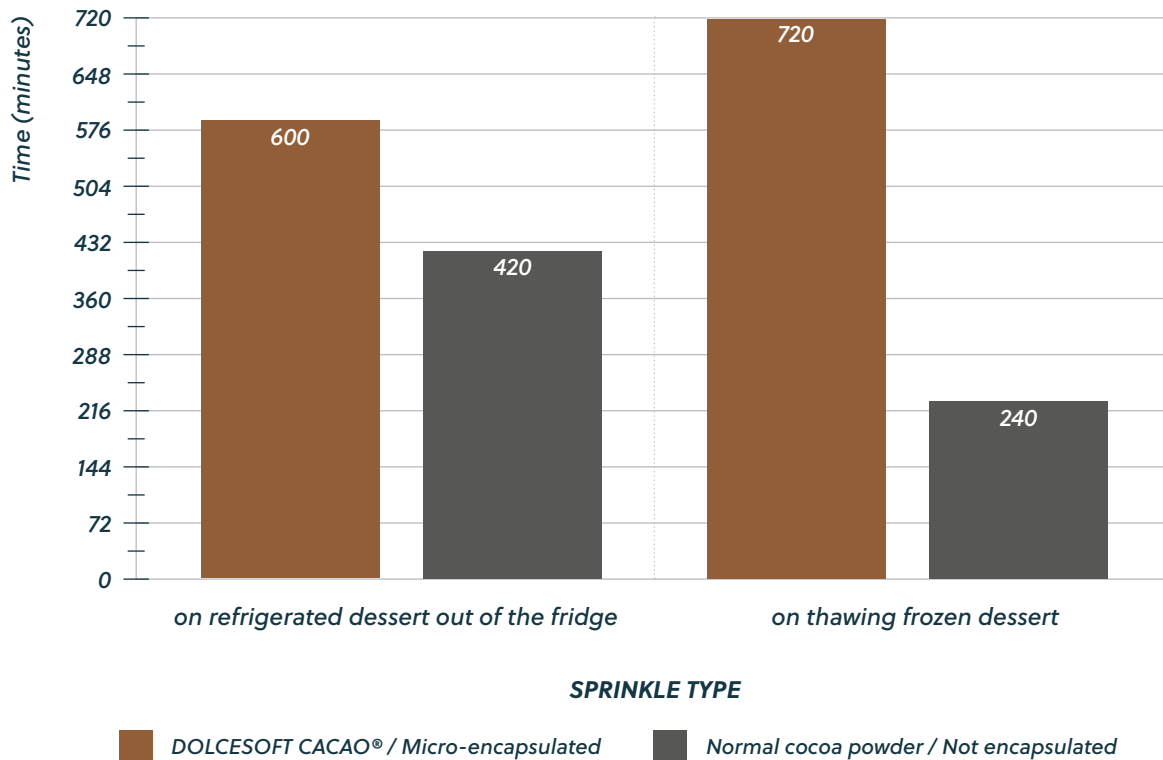
After **50 min.** **DOLCESOFT CACAO®** is still on the surface, the one has fallen to the bottom of the glass.

Dusting of **DOLCESOFT CACAO®** and a **NO** micro-encapsulated cocoa powder on
- Two different glasses of **WATER**
(refrigerated at +4°C).
- At room temperature.

After **45 min.** **DOLCESOFT CACAO®** is still on the surface, the one has fallen to the bottom of the glass.

Dolcesoft Cacao®

**TEST // Comparative test under extreme conditions:
At room temperature 24°C (75° F approx.)
outside the refrigerator Thawing.**



Dusting of **DOLCESOFT CACAO®** and a **NO** micro-encapsulated cocoa powder on

- Two different bowls of **DESSERTS WITH FATTY SURFACE** (refrigerated at +4°C).
- At room temperature.

After about **7 hours** **DOLCESOFT CACAO®** is still on the surface, the one has fallen to the bottom and it appeared totally wet.

Dusting of **DOLCESOFT CACAO®** and a **NO** micro-encapsulated cocoa powder on

- Two different bowls of **DESSERTS WITH FATTY SURFACE** (frozen at +-18°C).
- At room temperature.

After about **4 hours** **DOLCESOFT CACAO®** is still on the surface, the one has fallen to the bottom and it appeared totally wet.