

# Gerkens® GT78

## Eye Candy

### APPLICATIONS



Cereals



Ice-cream



Biscuits



Spreads



Dairy desserts



Beverages



Baked goods



Confectionery

### BENEFIT

While maintaining a recognisable cocoa taste, Gerkens® GT78 is your gateway to a rich signature color to distinguish your product from the competition.

**gerkens®**

a **Cargill** brand



# Gerkens® GT78

## Eye Candy



“A feast for the eyes!”

Alina Ionica  
EMEA Business Coordinator

### 01

#### INSIGHT

Taste is essential to the consumer experience – but consumers are increasingly demanding food that excites all their senses. And their experience starts with what they see. For chocolate-flavored products, having an intense and appetising color is the key to success.

### 02

#### BENEFIT

While maintaining a recognizable cocoa taste, Gerkens® GT78 is your gateway to a rich signature color to distinguish your product from the competition.

### 03

#### WHAT'S IN IT FOR YOU

Gerkens® GT78 sets the benchmark in terms of color intensity. The warm color makes end products more appetizing. The more colorful and more appealing character Gerkens® GT78 ensures for your product, creates a competitive advantage.

#### ADDITIONAL INFORMATION

Factory	The Netherlands
Fat Level	10-12% / 20-22% / 22-24%
pH Value	7.5
Moisture	Maximum 4.5%
Fineness	99.8%
Standard Package Types	25kg / 900kg

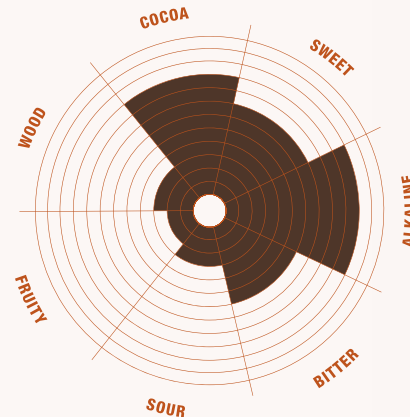
#### POTENTIAL CERTIFICATIONS

Kosher, Pareve, Halal, UTZ, RFA, Fairtrade

#### GOODNESS GUARANTEED

At Gerkens we guarantee goodness all the way. Looking for a powder that provides an intense visual experience – like the Gerkens® GT78? Let's talk and we'll find a solution that's just right for YOU.

#### FLAVOR PROFILE



#### COLOR PROFILE

