

YAAX INTERNATIONAL  
IS INTRODUCING

# Cocoa Powder Replacer/Extender

Cost Reducer, Flavor, Color and Texture Enhancer  
and Super Antioxidant



With its delicious savory Umami taste polyphenols in the extract help enhance other flavors, making it ideal for use in BBQ sauces, salad dressings, beverages, bakery and confectionary items



It eliminates the altered taste that accompanies frozen foods, and also enhances the texture of bakery items. In some cases it can be helpful in extending shelf life when combined with other natural ingredients.



Halal Certified  
Kosher Certified  
100% California Grown  
Super Antioxidant  
Flavor Enhancer  
Color Enhancer  
Buffering Capacity  
Texture/Mouth Feel  
Masks Unwanted Flavors  
Potassium  
Fruit Acid  
Natural Sugars  
Citric Acid

Chocolate Replacement can replace up to 20% of cocoa used in recipes such as brownies, cookies, sauces, and chocolate milk. And can be listed as "Natural Flavoring" on Nutritional Statement



The extract is derived from Pomegranate, and has significant functional benefits



Ideal for plant based meats, as a flavor enhancer, to mask off flavors, and as a color enhancer.

The brix value can lower added sugar and Potassium can help lower sodium content up to 25% and can also be used to adjust the pH in recipes



**Interested?**

**YAAX International**

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