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
confectionairy items



It elimates 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 chololate milk. And can be listed as "Natural Flavoring" on Nutritional Statement

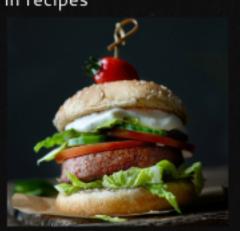


The extract is derived from Pomegranate, and has significant functional benefits



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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