GUIDELINE RECIPE

CHOCOLATE BROWNIES - 50% COCOA POWDER REDUCTION

with PrimaFi Cocoa

- **Cost reduction**
- **PrimaFi Cocoa is a micronized cocoa bean shell powder – upcycled ingredient**
- **Using PrimaFi Cocoa allows for the overall cocoa powder in the recipe to be reduced**

With rising cocoa prices and ongoing supply challenges, PrimaFi Cocoa presents a simple solution for food manufacturers. This natural, finely milled cocoa bean shell powder is a cost-effective alternative to cocoa powder as demonstrated in this recipe. We have replaced 50% of the cocoa powder in a chocolate brownie with PrimaFi Cocoa, maintaining rich flavour and quality while optimising costs.

Recipe	Control	PrimaFi Cocoa - 50% Reduction
Ingredients / Raw Materials	%	%
Salted Butter	23.42	23.42
Light Brown Sugar	22.07	22.07
White Sugar	20.73	20.73
Whole Liquid Egg	10.36	10.36
Cocoa Powder	16.06	8.03
PrimaFi Cocoa		8.03
Wheat Flour	6.53	6.53
Vanilla Extract	0.83	0.83
TOTAL	100.00	100.00

Processing Steps:

1. Cream the butter and sugars together in a free-standing mixer.
2. Sieve the flour and cocoa powder / PrimaFi Cocoa into a separate bowl.
3. Add the eggs and vanilla to the creamed butter and sugar.
4. Gradually add the flour and cocoa powder / PrimaFi Cocoa to the wet mixture.
5. Spoon into a greased tray and cook for 55 minutes at 160^{0}C.
6. Remove from oven and allow to cool on a wire rack.

Benefits and Characteristics:

PrimaFi Cocoa is produced from cocoa bean shells which are usually discarded, making it a sustainable ingredient. The shell is rich in fibre and has a rich and sweet flavour.

As a sustainable cocoa powder replacement from upcycled cocoa bean shells, PrimaFi Cocoa is approved as a food ingredient and can be labelled as 'Cocoa Fibre' or 'Dietary Cocoa Fibre'

Application Photo:



Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Control / Standard:

Salted Butter (**Milk**), Light Brown Soft Cane Sugar, White Sugar, Cocoa Powder, Whole **Egg**, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Natural Vanilla Extract

Ingredient Declaration - PrimaFi Cocoa - 50% Reduction:

Salted Butter (**Milk**), Light Brown Soft Cane Sugar, White Sugar, Whole **Egg**, Cocoa Powder, Cocoa Fibre, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Natural Vanilla Extract

*Allergens in **bold**

Nutrition:

*Nutritional Data: /100g (Calculated)**	Control	PrimaFi Cocoa - 50% Reduction
Energy kJ	2,025	2,004
Energy k Cal	484	479
Fat	26.5	24.8
Of which saturates	16.2	15.2
Carbohydrates	55.6	55.5
Of which Sugar	47.6	47.7
Fibre	0.3	5.3
Protein	5.7	5.6
Sodium	0.207	0.207
Equivalent as Salt	0.530	0.530
UK HFSS Score	28	22

*10% Bake Loss



Notes:

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