GUIDELINE RECIPE

CHOCOLATE SET CUSTARD – COCOA POWDER REDUCTION

with PrimaFi Cocoa

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

With unstable cocoa prices and ongoing supply challenges, PrimaFi Cocoa presents a simple solution for food manufacturers. This natural, finely milled cocoa husk powder is a cost-effective alternative to cocoa powder as demonstrated in this recipe. Chocolate desserts are indulgent treats that contain cocoa powder and by replacing half of the cocoa powder with PrimaFi Cocoa a cocoa powder reduction can made without compromising on quality, taste and a cost saving can be achieved.

Recipe	Control	PrimaFi Cocoa
Ingredients / Raw Materials	%	%
Dark Chocolate	34.55	34.55
Brown Sugar	20.33	20.33
Whole Egg Liquid	20.33	20.33
Egg Yolk Liquid	8.13	8.13
Butter Salted	6.10	6.10
Corn Flour	5.08	5.08
Cocoa Powder	3.66	1.83
Vanilla Extract	1.02	1.02
Salt	0.81	0.81
PrimaFi Cocoa		1.83
TOTAL	100.00	100.00

Processing Steps:

1. Mix sugar, eggs, yolks, flour, cocoa powder, vanilla and salt until smooth
2. Heat milk and when the temperature reaches 37°C, pour half of the milk into the egg mixture slowly while whisking continuously
3. When the eggs are tempered add the egg mixture back into the hot milk
4. Heat the custard mix while whisking vigorously until it starts to thicken (10 min) – very low heat
5. Remove pan from heat and add chocolate and butter and whisk until melted
6. Strain the custard and immediately cover the surface with plastic wrap
7. Let cool and then store in the fridge

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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Indicative Ingredient Declaration:

Ingredient Declaration - Control:

Chocolate (Cocoa Mass, Sugar, Lactose (**Milk**), Emulsifier (**Soya** Lecithins), Vanilla Extract, Cocoa Solids 50% minimum), Brown Sugar, Whole **Egg**, **Egg** Yolk, Salted Butter (**Milk**), Corn Flour, Cocoa Powder, Natural Vanilla Extract, Salt

Ingredient Declaration - PrimaFi Cocoa:

Chocolate (Cocoa Mass, Sugar, Lactose (**Milk**), Emulsifier (**Soya** Lecithins), Vanilla Extract, Cocoa Solids 50% minimum), Brown Sugar, Whole **Egg**, **Egg** Yolk, Salted Butter (**Milk**), Corn Flour, Cocoa Powder, Cocoa Fibre, Natural Vanilla Extract, Salt

*Allergens in **Bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Control	PrimaFi Cocoa
Energy kJ	1,631	1,627
Energy k Cal	390	389
Fat	19.5	19.2
Of which saturates	11.0	10.8
Carbohydrates	45.5	45.5
Of which Sugar	37.5	37.5
Fibre	2.2	3.2
Protein	7.1	7.1
Sodium	0.397	0.397
Equivalent as Salt	1.018	1.018
UK HFSS Score	24	23



Notes:

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