Cocoa Powders

Choose the perfect Ghirardelli Cocoa Powder for your chocolate application from an array of colors and flavors. All cocoa powders are 100% cacao, Non-GMO, and no artificial flavors, colors, or preservatives.

Boost cocoa visual and flavor profiles to create:

- · Light and fluffy cakes and muffins
- · Frozen and hot chocolate beverage bases
- · Indulgent gelato, frozen yogurt, and ice cream bases
- · Beautifully decorated pastries and desserts

All cocoa powders are available in 25-lb. cases. Majestic is also available in 2-lb. cans.



49%
OF U.S. MENUS
OFFER
CHOCOLATE CAKE



Source: Datassential FLAVOR™ 2020

#62100



NON-GMO Majestic Cocoa Powder

This exquisite addition to our lineup brings a balanced but bold chocolate taste as well as a beautifully deep, dark hue to baked goods, beverages, and confections. 20–22% cocoa butter



NON-GMO
Sunrise Cocoa Powder

This dutched powder brings a rich European bittersweet flavor and a lovely reddish hue to deep, dark baked goods and desserts with rich cocoa notes.

15–17% cocoa butter



NON-GMO
Superior Cocoa Powder

Dutched, rich, full-bodied, and well-rounded, this powder is ideal for indulgent gelato, frozen yogurt, ice cream bases, and fluffy cakes and muffins. 10–12% cocoa butter