



BENSDORP DUTCH-PROCESS COCOA

A full fat (24-26%), richly flavored Dutch-process (low-acid) cocoa.

Ideal for all recipes calling for Dutched cocoa.

Great for use in sauces and icings, too.

Produced by Holland's premier Bendsorp company.

1642

©[®] NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfour.com | 800.827.6836

BENSNDORP DUTCH-PROCESS COCOA

Looking for recipes using this product?
Visit the recipe archives at kingarthurfLOUR.com.

Nutrition Facts

Serving Size 1 Tablespoon (6g)
Servings Per Container about 76

Amount Per Serving

Calories 30 **Calories from Fat 15**

% Daily Value*

Total Fat 1.5g **2%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 3g **1%**

Dietary Fiber 2g **6%**

Sugars 0g

Protein 1g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

INGREDIENTS: COCOA PROCESSED WITH ALKALI.

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Store cool and dry.

Produced on equipment that also processes
eggs, milk, soy, wheat, almonds, hazelnuts,
pecans, walnuts, and coconut.

