





# Theobroma Cacao Powder

## Does cacao powder color matters?

Cacao powder <b>HEAVILY PROCESSED</b> (pH 7.5+)	Cacao powder <b>MEDIUM PROCESSED</b> (pH 7.2)	Cacao powder <b>LIGHTLY PROCESSED</b> (pH 6.5)	Cacao powder <b>RAW</b> (pH 5.3)
			
Flavanol ~ <b>3 mg</b>	Flavanols ~ <b>4 mg</b>	Flavanols ~ <b>6 mg</b>	Flavanols ~ <b>31 mg</b>
<b>Low</b> in polyphenol antioxidants	<b>Low</b> in polyphenol antioxidants	<b>Low</b> in polyphenol antioxidants	<b>High</b> in polyphenol antioxidants
<b>Heavily</b> alkalized (dutched)	<b>Medium</b> alkalized (dutched)	<b>Lightly</b> alkalized (dutched)	Non-alkalized ( <b>Natural/Raw</b> )