



IMPACTING
BETTER FOOD™

ChocoPower

Formulated with ICL functional ingredients

Thick, smooth, and protein-rich chocolate mousse with magnesium



DAIRY + DAIRY ALTERNATIVES



Expert solutions for an exceptional
consumer experience.

MAG-NIFICENT®

- Ideal source of magnesium and phosphorus in one food ingredient
- Provides pH control and flow conditioning

JOHA® SE

- Builds texture
- Protects protein during high heat processing
- Allows for increase of protein in beverage, dairy, and alternative dairy applications
- Maintains pH

BEKAPLUS® Q3B

- Delivers thick and smooth texture
- Aids in stabilization and prevents syneresis

SALONA®

- Natural sodium reduction
- Enhances flavor in cocoa

ChocoPower

Preparation instructions

Add all ingredients to a Stephan kettle. Mix at 50% speed with the sharp knife attachment for 1 minute. Heat using direct steam injection at 50% power until the mixture reaches 185°F. Hot fill at 165°F. Store under refrigeration.

Ingredients	TOTAL %
Water	67.12%
Nonfat dry milk	9.63%
Cream	9.00%
Micellar casein	8.50%
Modified food starch	2.60%
Cocoa powder	1.90%
MAG-NIFICENT®	0.51%
Chocolate flavor	0.30%
JOHA® SE	0.12%
Salt	0.10%
SALONA®	0.10%
BEKAPLUS® Q3B	0.05%
Stevia	0.04%
Monk fruit	0.03%
TOTAL	100.00%

Nutrition Facts

About 1 Servings Per Container	
Serving size	92g
Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 2g	11%
Trans Fat 0g	
Cholesterol 20mg	6%
Sodium 125mg	6%
Total Carbohydrate 6g	2%
Dietary Fiber <1g	2%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 10g	21%
Vitamin D 0.1mcg	0%
Calcium 280mg	20%
Iron 0.3mg	2%
Potassium 210mg	4%
Magnesium 100mg	25%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



DAIRY + DAIRY ALTERNATIVES

We can help you meet growing consumer demand for dairy and dairy alternative products with our ingredient solutions for texture and stability.

The future of better food starts here.
Let's explore the possibilities, together.

Scan the QR code or visit iclfood.com/contact.

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ⓘ Allergens: Mousse – dairy/milk; Peanut/chocolate topping – peanut, soy; Salted caramel/white chocolate – dairy, milk