

# Weber Flavors Cocoa Extracts & Flavors

Weber Flavors manufactures natural cocoa extracts using the highest quality cocoa powders. By blending natural and alkalized, or "Dutched," cocoa powders, and varying our extraction methods, our flavor architects build an immense variety of cocoa profiles to enhance your chocolate-flavored application.

The Cocoa Flavor Wheel highlights commonly used chocolate flavor descriptors at Weber Flavors, allowing us all to describe a flavor profile in a consistent and similar manner. Our master chemists then artfully design and construct a one-of-a-kind flavor, or select from our extensive library of extracts and flavors, to build the exact cocoa flavor profile and strength that you require.

