

Current Specialties

A Colorful Flavor Purveyor

Comprehensive Cocoa

100% Trinitario Naturals & Dutch Processed Powders

Select Color - ReFine Flavor



Current Specialties is pleased to propose a more complete cocoa range, pairing colorful Dutch Processed with our 100% Trinitario Natural Cocoas.

Pure & Natural Trinitario for Flavor

Cocoa_Natural 10/12
Cocoa_Natural 10/12_Flavor
Cocoa_Natural 14/16_Flavor
Cocoa_Natural 20/22_Flavor
Cocoa Natural 22/24_Flavor

Dutch Processed for Color

Cocoa_DP 10/12_Light Brown
Cocoa_DP 10/12_Med.Brown
Cocoa_DP 10/12_Dark Brown
Cocoa_DP 10/12_Med.Red
Cocoa_DP 10/12_Black

Other **Current Specialties** Ingredients: **Mauritius Good Cane** Sugars, **100% Trinitario** Cacao Ingredients & Chocolate, **Miina**-Organic Corsican Fruit Spreads, Coconut Palm Sugar, Creamed Coconut 64%, French Sea Salt Caramel Bits & Powder, **Marisol** Hand Harvested Salts, **Quinta's** Wet Spices & Piri Piri

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Current Specialties, LLC
Enjoyable & Flavorful Foods

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