



**EMCA Group**  
Client Service & Satisfaction—First

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## Chocolate Milk



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Chocolate Flavor Powders are fully prepared powders for producing Chocolate Milk. These powders contain cocoa powders, stabilizers, and vanilla or vanillin to provide full bodied chocolate milk, while minimizing separation or "wheying off". Some of the most popular powders are mentioned below.

### Moraroma



Top of the line powder for chocolate milk. Outstanding chocolate flavor.

Use at the rate of 15 lbs of flavor powder plus 50 lbs of sugar for each 100 gallons of whole milk.

### No. 10



Rich chocolate flavor and color. For those dairies that produce premium chocolate milk in high volume.

Use at the rate of 10 lbs. flavor powder plus 50 lbs. sugar for each 100 gallons milk portion.

### Super Eight



Similar to, but stronger than our famous Super 7.

Use at the rate of 8 lbs. flavor powder plus 50 lbs. sugar for each 100 gallons milk portion.

### Super Seven



One of our most popular products, Super 7 provides great color and lasting flavor at a price within your budget.

Use at the rate of 7 lbs. flavor powder plus 50 lbs. sugar for each 100 gallons milk portion.



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