



# OUR NEW COCONUT COMPOUND

———— Natural Flavour ————

A new on-trend addition to our easy to use concentrated flavour paste range  
to add taste and texture to all types of bakery goods

# Natural Flavour

# COCONUT COMPOUND

A concentrated flavour paste for multipurpose flavouring

Dawn® Coconut Compound is a concentrated flavouring paste made with coconut pulp and coconut cream which can be used to add flavour to a whole host of bakery products. Use it to flavour fillings, creams, toppings, frostings, Bavarois/mousses, dairy products, milkshakes, glazes, icings and much more! Create fantastic on-trend coconut cakes, patisserie and desserts to excite and tempt your customers.

## Why Coconut?

### 1. Coconut is a top flavour in Bakery!

The popularity of coconut is most apparent within the **bakery category**, which had the highest number of new product launches across Europe in 2015 containing this flavour

### 2. Coconut leads new product launches globally

In 2015 40% of **global product launches** across all market categories contained coconut

### 3. Coconut growth has excelled in past 3 years

Whilst coconut as a product ingredient/flavour has been growing globally yr. on yr. for 14 years, the highest growth rate has been over the past 3 years

*Source: Innova Market Insights, Mintel & Firmenich 2016*

## RECIPE: COCONUT CHOCOLATE CAKE



Whip 200g water and 20g **DAWN® Ovafina**, then add in 200g sugar to make a meringue mixture. Mix 150g sugar, 200g ground hazelnut and 40g cocoa powder, then carefully fold into the meringue mixture. Spread the mixture onto the sides of a semi-cylindrical strip mould.

For the coconut creme cake batter, mix 1000g **DAWN® Creme Cake Base - Plain**, 350g egg, 300g soft butter, 250g water and 100g **DAWN® Coconut Compound** for 1 minute on slow and 3 minutes on medium speed. Pour the batter into the mould on top of the hazelnut meringue mixture.

Bake at 180°C for 35-40 minutes and allow to cool. Cover with tempered **DAWN® San Felipe Plain Belgian Couverture** and finish with chocolate and coconut shavings.

**Yield:** 2 cakes 27cm Ø

## BENEFITS

### Consumer benefits

- All natural flavour for peace of mind
- Exciting and on-trend flavour
- Delicious texture with coconut pieces

### Ingredient benefits

- No preservatives
- Contains real coconut cream and coconut pulp

### Application benefits

- Easy to use - just add 40-60g of compound per 1000g of cream or batter
- Multipurpose - use to flavour a wide range of fillings, creams, mousses, toppings and more
- Convenient pack size - handy 1kg bottles
- Great taste, with little product needed

Item code	Product	Packaging
8.03310.320	Dawn® Coconut Compound	4 x 1kg tub

## Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- **Better taste**, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- **Better ingredients**, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- **Better fit for purpose**, by always improving our solutions to fit your changing specific needs and requirements.
- **Better creativity**, by constantly providing you with endless inspiration for delicious recipes and amazing applications, based on the latest trends.

## Providing the ingredients for life's sweet moments

Dawn Foods UK Ltd. Worcester Road, Evesham, Worcs, WR11 4QU, UK

Phone: +44 1386 760 843

Email: [Info.UK@dawnfoods.com](mailto:Info.UK@dawnfoods.com)

Website: [dawnfoods.com](http://dawnfoods.com)

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**Dawn**®