Cocoa powder mixtures present, in their simplest composition, up to 70% of sucrose or other types of sugars and about 30% of powder cocoa. Cocoa powder mixtures can be incorporated by milk powder to obtain a complete product and actually instant. Other typical ingredients used in cocoa powder mixtures formulation included malt extract, glucose, vitamins and minerals as supplements. The present study investigated the characteristics of six commercial samples of cocoa powder mixtures (A, B, C, D, E and F). Powders were characterized for each sample based in the following reconstitution variables: hygroscopicity (%), bulk density (g.mL⁻¹), tapped bulk density (g.mL⁻¹), wettability (s) and solubility (%). Hygroscopicity showed no significant differences (p>0.05) between samples varying from 2.4% to 4.6%. Bulk density presented significant difference (p<0.05) and sample B (0.64 g.mL⁻¹) has lower values compared to the other samples which varying from 0.73g.mL⁻¹ to 0.84g.mL⁻¹. Significant difference was observed for tapped bulk density between samples (p<0.05), sample B was higher than the other samples and samples A, D and F were higher than sample C, with values varying between 0.74-1.22g.mL⁻¹.

Time for powder wettability reached maximum of 114s and there were no differences between samples (p>0.05). Powder solubility showed significant difference (p<0.05) and values of the samples B, E and F where higher than samples A and D, ranging from 3.22 to 3.99%. Powder reconstitution is an important factor in choosing the product to be purchased.