



Joanes



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NJ11N

Natural cocoa powder

Fat content: **10 - 12%**

pH: **5.0 - 5.9**



**Intrinsic colour** as reflected in standardised water base\*

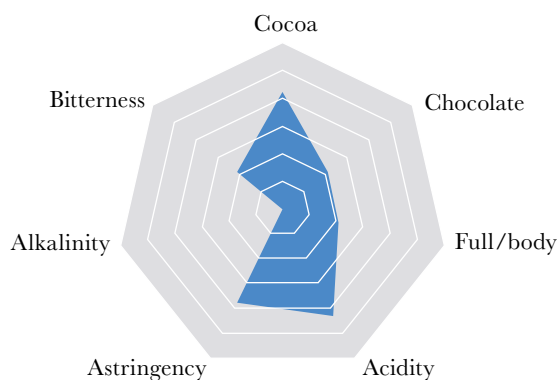


**Extrinsic/dry colour** is only illustrative\*

\*Colour in final product depends on formulation and processing conditions.

## Flavour

Full flavoured cocoa powder with fruity notes



## Applications



Chocolate



Milk chocolate



Ice cream



Instant drink mixes



Spreads



Creams and fillings



Cereals



Cookies, cakes

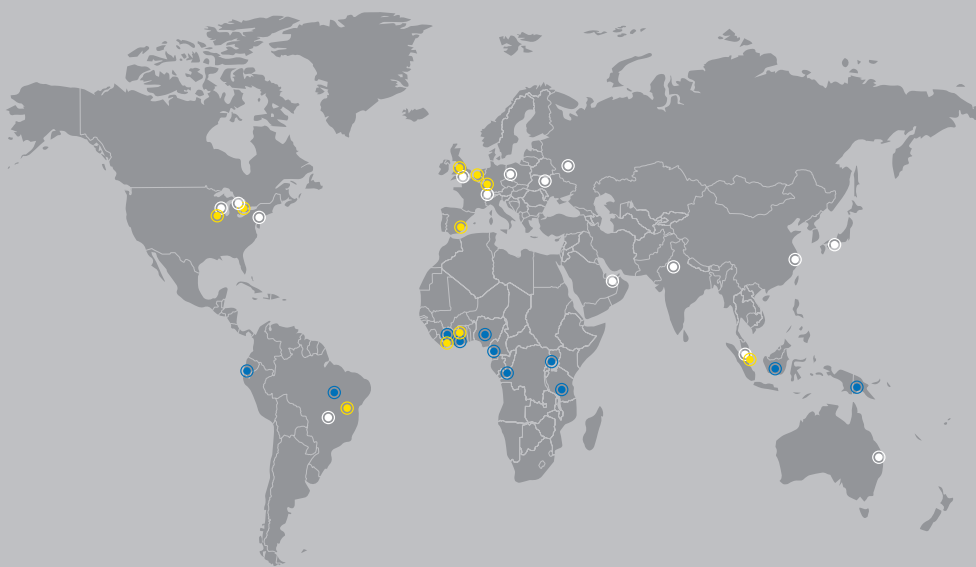


Confectioner's coatings

## Packaging



## Olam Cocoa



### ● Cocoa Bean Sourcing

Brazil	Indonesia
Cameroon	Nigeria
Congo Brazzaville	Papua New Guinea
Côte d'Ivoire	Uganda
Ecuador	Tanzania
Ghana	

### ● Cocoa Processing

Brazil	Netherlands
Canada	Singapore
Côte d'Ivoire	Spain
Germany	UK
Ghana	USA

### ● Sales Offices

Australia	Poland
Brazil	Russia
Canada	Singapore
China	Switzerland
Dubai	UK
India	Ukraine
Japan	USA

## Olam Agrícola LTDA

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