



Joanes



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AJ11M

Brown alkalised  
cocoa powder

Fat content: **10 - 12%**

pH: **6.7 - 7.3**



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

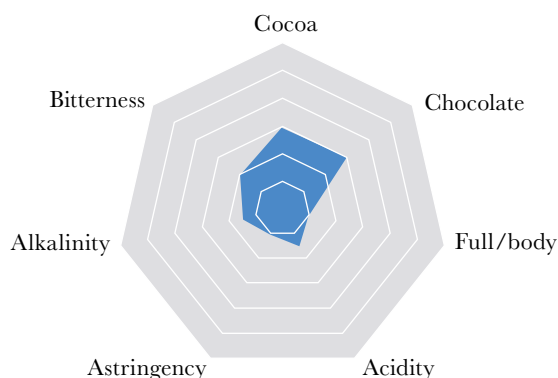


**Extrinsic/dry colour** is only illustrative\*

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

## Flavour

Balanced cocoa and chocolate flavour profile



## Applications



Chocolate



Milk chocolate



Ice cream



Instant drink mixes



Spreads



Creams and fillings



Cereals



Cookies, cakes



Confectioner's coatings

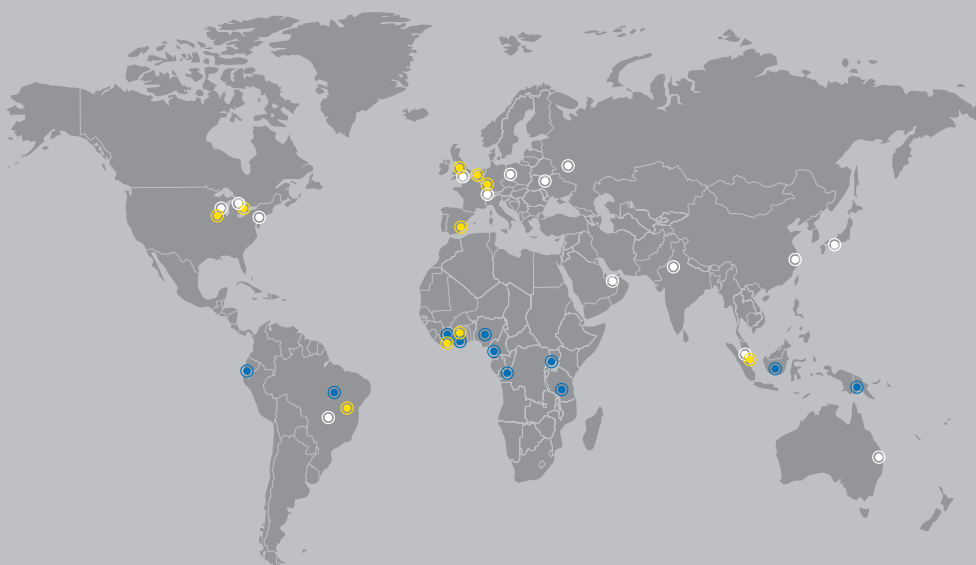


Truffles

## 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

Rodovia Ilhéus – Uruçuca, KM 04 – Distrito Industrial,  
Ilhéus – Bahia – CEP 45658-335, BRAZIL

T: (+55) 73 2101 2025

E: [olamcocoa@joanes.com](mailto:olamcocoa@joanes.com)

[olamgroup.com](http://olamgroup.com)

