

Olam International Ltd

7 Straits View
Marina One East Tower #20-01
Singapore 018936
SINGAPORE
T: (+65) 6339 4100
F: (+65) 6339 9755
singapore@olamnet.com

Olam Cocoa Pte Ltd

342 Jalan Boon Lay
Singapore 619527
SINGAPORE
T: (+65) 6264 2611
F: (+65) 6265 6126
olamcocoaasia@olamnet.com

THE AMERICAS

Brazil

T: (+55) 11 3849 6888
brazil@olamnet.com

United States

T: +1 (630) 320 7223
olamcocoaamericas@olamnet.com

ASIA

China

T: (+86) 21 3136 1508
china@olamnet.com

India

T: (+91) 0124 483 9999
india@olamnet.com

Japan

T: (+81) 66 459 7500
japan@olamnet.com

Singapore

T: (+65) 6264 2611
olamcocoaasia@olamnet.com

United Arab Emirates

T: (+971) 4277 9455
mena@olamnet.com

AUSTRALIA

Australia

T: (+61) 7 3250 3300
australia@olamnet.com

EUROPE

Germany

T: (+49) 621 976 830 116

Netherlands

T: (+31) 75 646 4646
olamcocoa europe@olamnet.com

Russia

T: (+7) 499 550 1610
cocoa.russia@olamnet.com

Switzerland

T: (+41) 22 552 5600
olamcocoa europe@olamnet.com

Ukraine

T: (+380) 44 538 0310
ukraine@olamnet.com



Ready-to-drink beverages

Create indulgent chocolate drinks that perfectly
balance colour, flavour and mouthfeel

Chocolate beverage expertise

A FOCUS ON QUALITY

Superior cocoa beans

deZaan has more than 100 years of experience in carefully selecting cocoa beans and processing them into high quality cocoa powders that ensure consistency in chocolate drink production.

Recognised for excellence

Our quality cocoa products set the industry standard and are highly acclaimed in the beverage production sector.

A DEDICATED PARTNERSHIP

Our innovation experts will assist and guide you in creating cocoa flavoured drinks that meet the most stringent consumer demands. Flavoured milk is one of the fastest growing segments around the world and chocolate remains the leading flavour.

Value

Our ‘Less is More’ approach reduces the cost of cocoa ingredients by delivering the same rich flavour and bright colour, but at a lower dose rate than what is required with standard cocoa powders.

Variety

We provide cocoa powders for ready-to-drink beverages that cater for every season, from drinks with intense chocolate taste for winter, to fresh, mild and fruity cocoa flavoured drinks for summer.

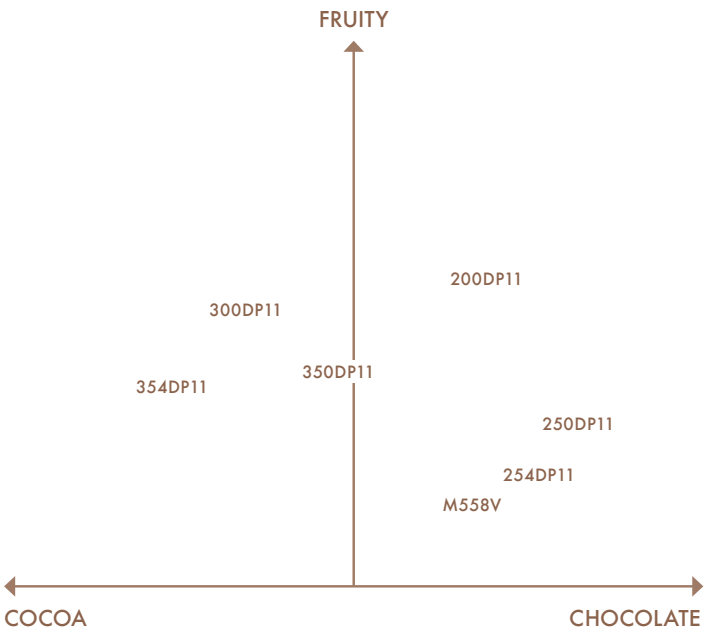
Create moments of delicious indulgence

We offer cocoa powders that are specially made for UHT drinks. These cocoa powders allow for the creation of exceptional drinks that also have enduring stability for the entire shelf life of the beverage.

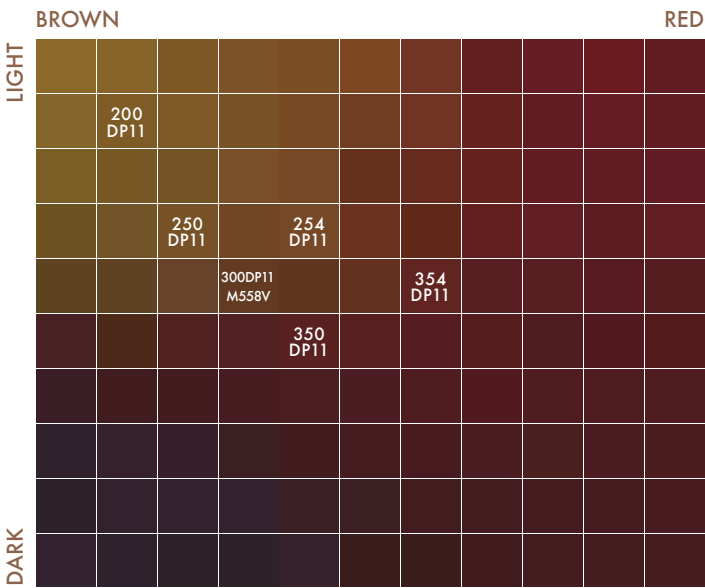
FLAVOUR AND COLOUR SOLUTIONS

| TYPE | ALKALISATION | FLAVOUR | PH | INTRINSIC COLOUR | FAT % |
|---------|--------------|---------------------|-----|------------------|-------|
| 200DP11 | light | good cocoa note | 7.0 | light brown | 10-12 |
| 250DP11 | light | round cocoa note | 7.2 | bright brown | 10-12 |
| 254DP11 | light | intense cocoa note | 7.3 | reddish brown | 10-12 |
| 300DP11 | medium | round cocoa note | 7.5 | brown | 10-12 |
| 354DP11 | medium | full-bodied cocoa | 7.6 | reddish brown | 10-12 |
| 350DP11 | medium | full-bodied cocoa | 7.7 | dark brown | 10-12 |
| M558V | medium | good chocolate note | 7.4 | chocolate brown | 17-19 |

COCOA POWDER FLAVOUR PROFILES



COCOA POWDER INTRINSIC COLOUR PROFILES *



*The deZaan colour matrix represents intrinsic colours as they are reflected in standardised water base; colour in final product depends on formulation and processing conditions.

KEY BENEFITS

Milk friendly: with specific colour, hue and low pH parameters, deZaan cocoa powders interact very effectively when combined with milk proteins.

‘Less is More’: even at low doses, deZaan cocoa powders impart an attractive colour and delicious flavour.

Stable beverage composition: formulating homogeneous drinks requires specialty cocoa powders that counteract curdling, layer formation and sedimentation risks.

For more information: cic@olamnet.com

