

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



Chocolate flavoured desserts

The delightful finish to any meal

Dessert expertise

QUALITY YOU CAN TASTE

With more than a century of cocoa expertise, our carefully selected cocoa beans are processed into high quality cocoa powders that ensure the production of consistent chocolate flavoured desserts.

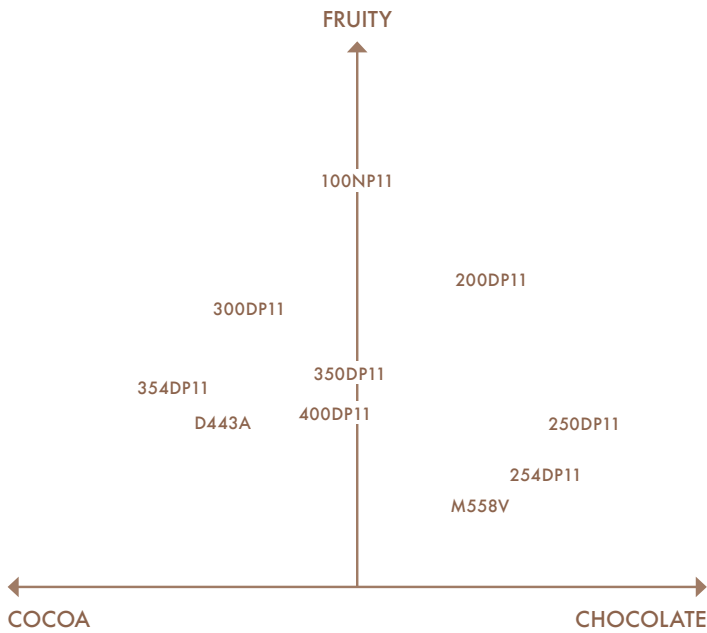
EXPERT SERVICE

Dedicated to the success of your product, our cocoa experts assist in the development of delicious desserts by helping you select exactly the right cocoa powder to deliver unsurpassed taste and exceptional colour.

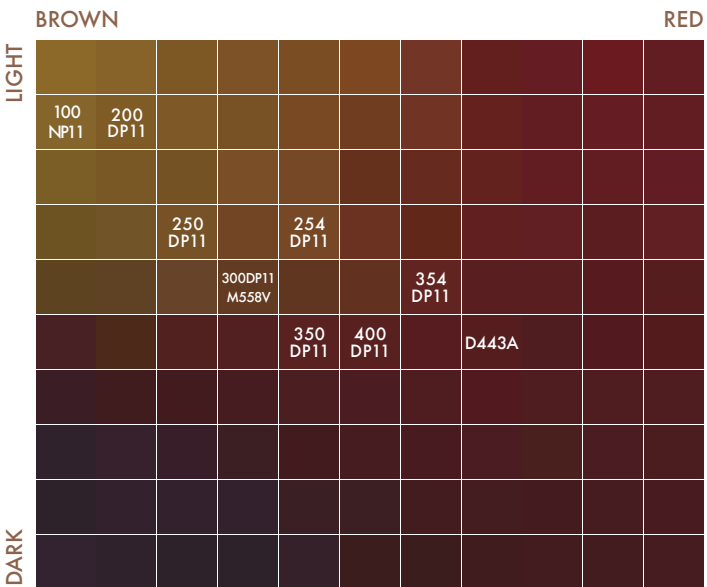
FLAVOUR AND COLOUR SOLUTIONS

TYPE	ALKALISATION	FLAVOUR	PH	INTRINSIC COLOUR	FAT %
100NP11	natural (no alkali added)	mild cocoa, fruity note	5.5	light brown	10-12
200DP11	light	round 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
D443A	strong	strong cocoa	7.6	dark reddish-brown	10-12
350DP11	medium	full-bodied cocoa	7.7	dark brown	10-12
400DP11	strong	intense cocoa	8.0	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.

Applications for pure chocolate enjoyment

Inventing the ultimate chocolate dessert is every chef's dream. At deZaan we produce a wide range of cocoa powders that will keep your customers coming back for more. Whether you are looking for intense flavour, soft creamy mouthfeel, or clean-label indulgence, we have the solution for every application.



250DP11 and 200DP11 have smooth, rich flavours for milk chocolate desserts

250DP11: is characterised by its bright brown colour and rich chocolate flavour.

200DP11: combines a beautiful milk chocolate colour with round cocoa flavour.



M558V is a mid-fat cocoa powder for indulgent desserts

M558V: bright brown colour, rich chocolate flavour and a creamy mouthfeel.

Also may be used for dusting and garnishing desserts due to its intense, bright chocolate brown colour. A great option, especially in gourmet kitchens.



350DP11, 354DP11, D443A and 400DP11 give bold flavour to dark chocolate desserts

350DP11: an intense dark chocolate colour with strong cocoa and chocolate flavours.

400DP11: dark-brown colour and a full-bodied cocoa flavour with unique chocolate notes.

354DP11/D443A: both deliver strong cocoa flavours and an intense, rich mouthfeel with slightly different dark red tones.



For more information: cic@olamnet.com

Images show serving suggestions only.