

# Cocoa mass thins

Enhanced flexibility and efficiency during production

Made from carefully selected cocoa beans, deZaan cocoa mass is utilised and appreciated by the global chocolate and confectionery industries, and has been for more than 100 years.

The unique shape of our cocoa mass thins offers flexibility and functionality for manufacturers.

## BENEFITS

Utilising deZaan cocoa mass thins gives manufacturers more options for crafting products with the finest chocolate flavours. This new shape enhances efficiencies throughout the production process, especially during:

- Handling
- Melting
- Refilling in melting equipment

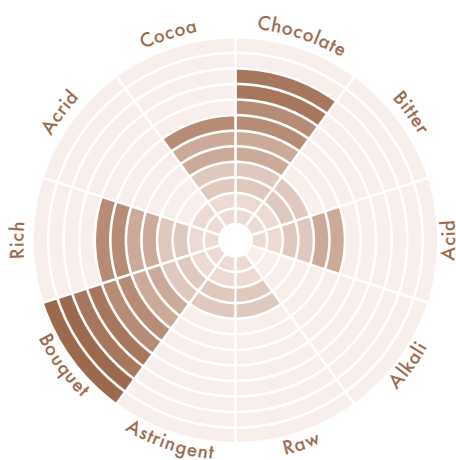
Cocoa mass thins also offer order volume optimisation as they provide access to our specialty mass products, such as pure origin and fine flavour, without the need to order more than is necessary.

## PROPERTIES

| FORMAT   | PACKAGING   | CERTIFICATIONS   | UPON REQUEST CERTIFICATIONS   |
|--|---|------------------|---|
| Cocoa mass thins<br>size approx.<br>3.5 x 4.0 cm | Paper bags of 20 kg<br>500 kg/pallet – double stacked<br>in a container | Halal and Kosher | Olam Livelihood Charter (OLC)<br>Fairtrade<br>Rainforest Alliance/UTZ |

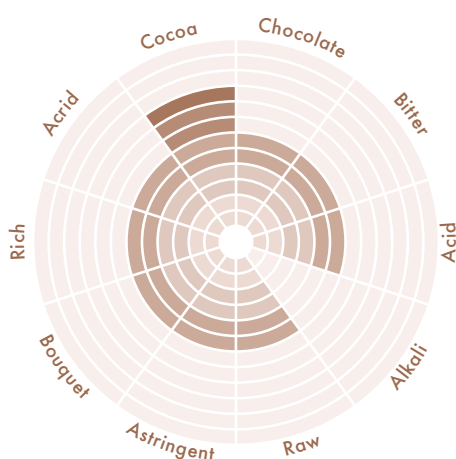
### Flavour Ecuador

**DZNM 5023:**  
Rich and mild bouquet

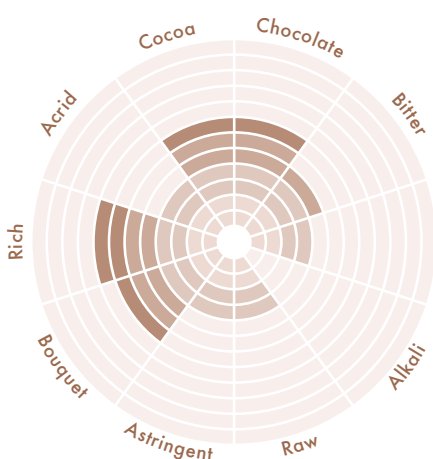


### West Africa

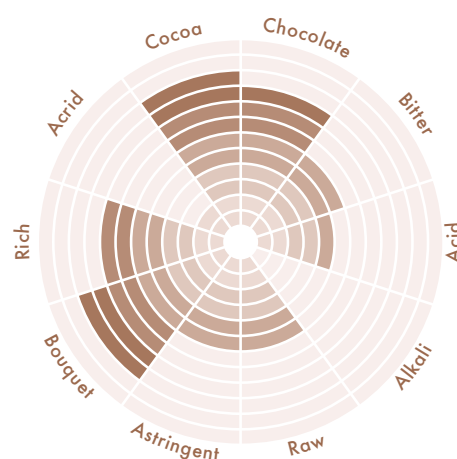
**DZNM 5020:**  
Medium roast (industry standard)



**DZNM 5021:**  
Mild roast, thin film treated



**DZNM 6000:**  
Whole bean roasted



## CUSTOM SOLUTIONS

For signature flavours, cocoa masses from different origins, or unique roasting profiles, please contact us at [cic@olamnet.com](mailto:cic@olamnet.com).