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# Biscuits and bakery

Celebrate the art of baking  
with premium cocoa powders

# Bakery expertise

## A FOCUS ON QUALITY

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 biscuit and bakery products.

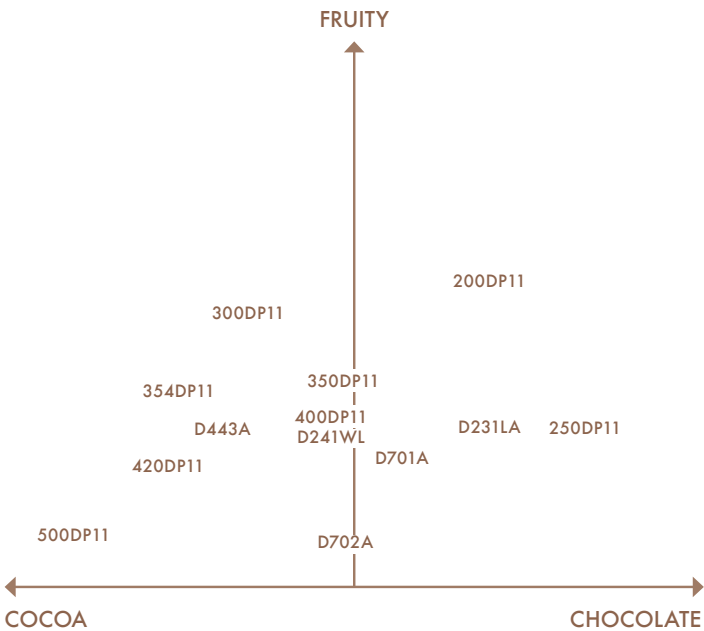
## FOR CREATIVE PARTNERSHIPS

Impressive sensory experiences that delight and excite require the right ingredients. Our diverse range of cocoa powders supports the development of new application creations or recipe reformulations.

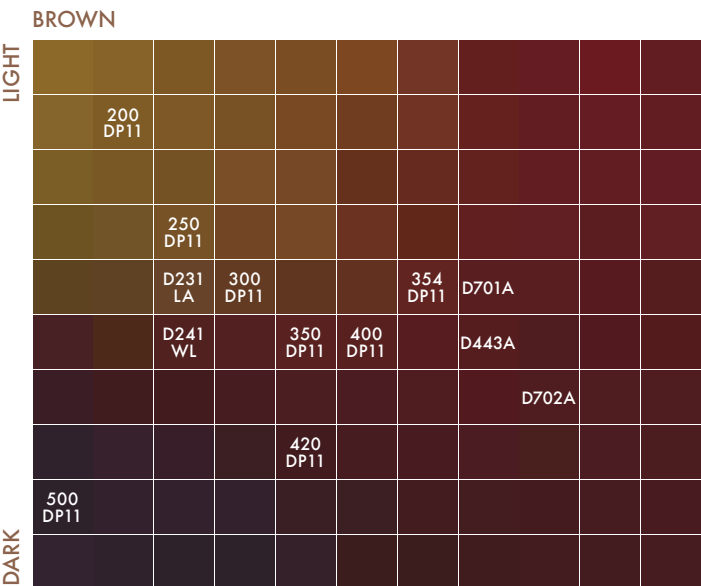
## FLAVOUR AND COLOUR SOLUTIONS

TYPE	ALKALISATION	FLAVOUR	PH	INTRINSIC COLOUR	FAT %
200DP11	light	good cocoa note	7.0	light brown	10-12
D231LA	light	round cocoa note	7.1	brown	10-12
250DP11	light	round cocoa note	7.2	bright brown	10-12
D241WL	strong	intense cocoa	7.3	dark 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
D701A	strong	strong cocoa	7.9	intense reddish-brown	10-12
D702A	strong	strong cocoa	7.9	dark reddish-brown	10-12
400DP11	strong	intense cocoa	8.0	dark brown	10-12
420DP11	strong	strong intense cocoa	8.0	intense dark brown	10-12
500DP11	strong	strong bitter cocoa	8.3	black	10-12

## 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.

# Meet your match

Our distinct selection of medium to strongly alkalised cocoa powders is specially designed to perfectly complement baked confections.



Cocoa powders for dark chocolate cakes, muffins and brownies

350DP11: gives indulgent, full-bodied cocoa flavour to cakes.

354DP11: provides distinct cocoa flavour with slightly bitter notes and an appealing reddish-brown colour.

420DP11: provides a rich dark chocolate taste and intense brown colour.



Cocoa powder for cookies

400DP11: delivers dark brown colour and intense cocoa flavour. This is the optimal product solution for the formulation of chocolate cookie and bakery products through our “Less is More” approach.



Black cocoa powders for biscuits

500DP11: produces a black biscuit with a uniquely intense cocoa flavour.

## LESS IS MORE

The diversity of the deZaan cocoa powder portfolio supports opportunities for reducing the amount of cocoa powder required to achieve the same rich flavour and bold colour impact as standard cocoa powders, resulting in cost savings.

Examples of ‘Less is More’ in application

- Same satisfying taste
- Same full colour
- Cost reduction



For more information: [cic@olamnet.com](mailto:cic@olamnet.com)

Images show serving suggestions only.