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# Ice creams and frozen desserts

A refreshing collection  
of indulgent cocoa powders

# Ice cream 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 excellent ice creams and frozen desserts.

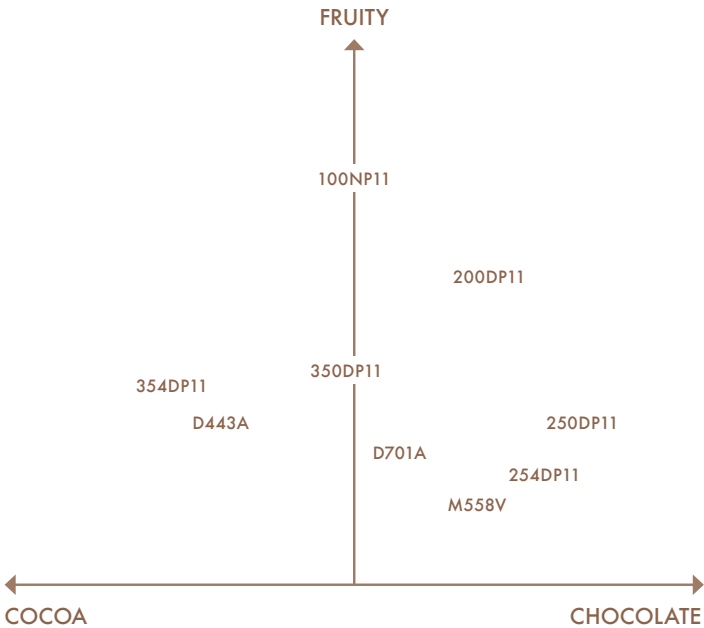
## EXPERT SERVICE

Our experts are dedicated to your success, assisting you in developing delicious chocolate ice creams by selecting the appropriate cocoa powder to deliver unsurpassed taste and exceptional colour.

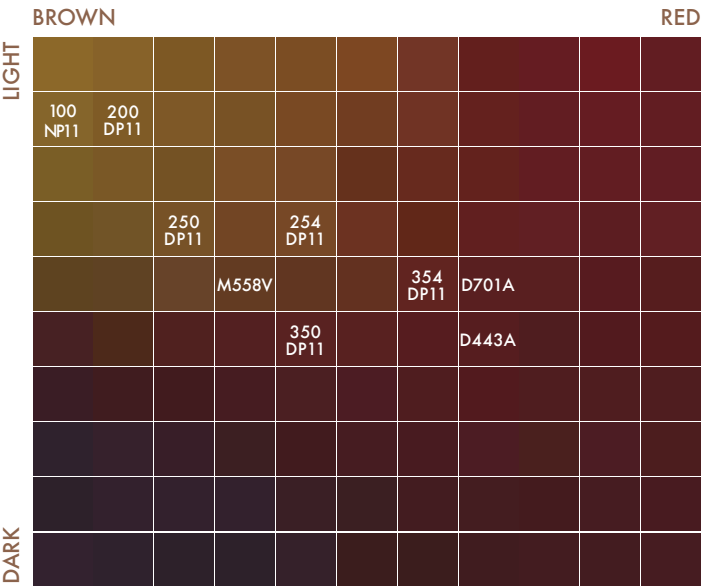
## FLAVOUR AND COLOUR SOLUTIONS

TYPE	ALKALISATION	FLAVOUR	PH	INTRINSIC COLOUR	FAT %
100NP11	natural (no alkali added)	mild cocoa, fruity note	5.5	light brown	10-12
200DP11	light	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
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
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.

# Inspirational applications

A premium selection of quality cocoa powders specially developed for ice creams and frozen desserts.



M558V is a mid-fat cocoa powder for indulgent ice creams

M558V: offers strong and distinctive cocoa flavour and an intense, bright brown colour. M558V is highly suitable for ice cream applications due to its fade resistant colour, even when differences in overrun may lead to colour dilution.



350DP11 for dark chocolate ice creams

350DP11: a fat-reduced cocoa powder that has a powerful and rich cocoa and chocolate taste without any undesirable bitter notes.

350DP11 delivers an intense dark chocolate colour to ice creams and frozen desserts.



254DP11 and D443A for reddish chocolate ice creams and desserts

254DP11: a fat-reduced cocoa powder suitable for ice cream applications that delivers reddish chocolate colour as well as rich cocoa flavour.

D443A: is dark reddish-brown cocoa powder that provides intense cocoa flavour and a good reddish hue to the ice cream.



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

Images show serving suggestions only.