



deZaan



Instant chocolate flavoured drinks

The finest chocolate flavours for enriching
your cocoa beverage experience

Balanced to perfection

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 every instant beverage experience.

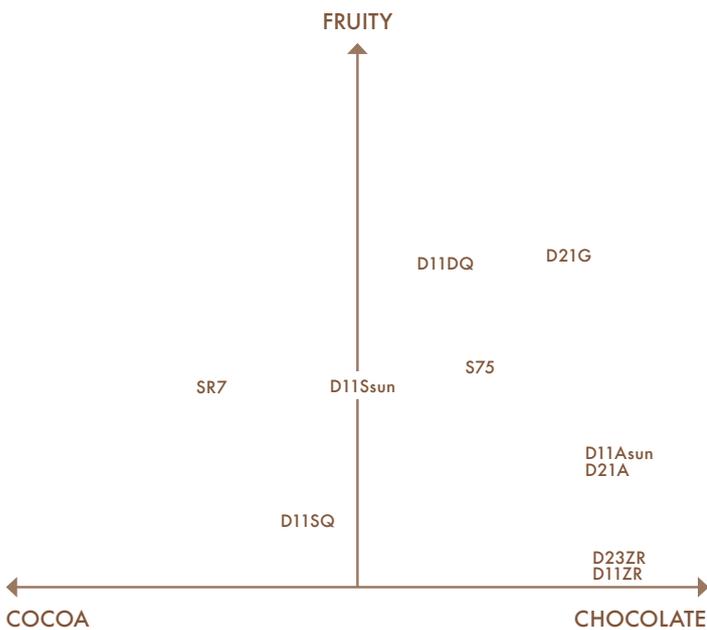
EXPERT SERVICE

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

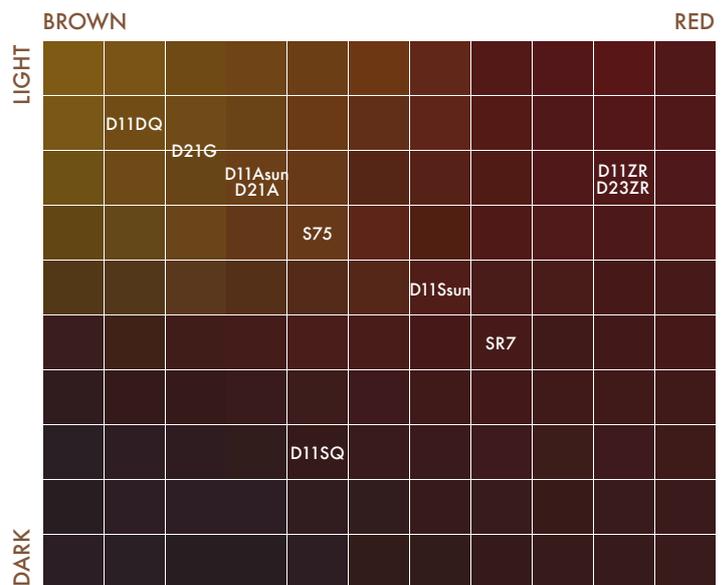
FLAVOUR AND COLOUR SOLUTIONS

TYPE	ALKALISATION	FLAVOUR	PH	INTRINSIC COLOUR	FAT %
D11DQ	light	mild chocolate	7.0	light brown	10-12
D21G	light	rich milk chocolate flavour	7.1	light brown	20-22
D11A _{sun} lecithinated	light	mild chocolate	7.2	brown	10-12
D21A	light	mild rich chocolate	7.4	brown	20-22
S75	light	mild chocolate taste	7.5	brown	10-12
SR7	medium/strong	full cocoa taste	7.7	red	10-12
D00ZR	medium/strong	intense chocolate	7.8	bright red	<0.5
D11ZR	medium/strong	intense chocolate	7.8	bright red	10-12
D23ZR	medium/strong	intense chocolate, rich mouthfeel	7.8	bright red	22-24
D11S _{sun} lecithinated	strong	full-bodied cocoa	8.0	red-brown	10-12
D11SQ	strong	rich cocoa and chocolate taste without bitter notes	8.0	dark brown	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.

Attractive appearance, amazing flavour

Formulated to perfectly complement your instant beverages, deZaan cocoa powders ensure the fullness of flavour and intensity of colour that your customers love and expect from your instant chocolate flavoured drinks.



D21A and D21G are high-fat cocoa powders for creating products with a rich and pleasing mouthfeel

These deZaan high-fat cocoa powders enhance the richness and flavour of instant drinks. What's more, they allow for labelling as 'chocolate' in countries where only drinks containing high-fat powders can be noted as 'chocolate flavoured'.



D11Asun and D11Ssun are lecithinated cocoa powders for perfect stability in cold beverages

Cocoa powders do not naturally disperse in fluid due to the remaining fat, the cocoa butter, in the cocoa powder. This fat repels water and prevents wetting of the particles. As a solution to this issue, our lecithinated cocoa powders maximise wettability and vastly improve dispersability. The individual particles in these cocoa powders are coated with sunflower lecithin (GMO and allergen free) to enhance wettability, thus dispersing beautifully in milk and water to create a perfectly stable and smooth cold beverage.



D11ZR and D23ZR are red cocoa powders for superior chocolate milk taste and colour

D11ZR: an intensely red cocoa powder, this provides a well-balanced and uniquely rich chocolate flavour.

D23ZR: delivers an even creamier mouthfeel for the most indulgent drinks.



D00ZR cocoa powder for full-flavoured, better-for-you beverages

D00ZR: bring permissible indulgence within reach. With just 0.5% fat, you can achieve the nutritional profile or label claims required to meet the expectations of today's health-conscious consumer.

The well-balanced, intense chocolate flavour and vibrant reddish colour of this cocoa powder makes it ideal for a wide range of chocolate beverages.

NEW COCOA EXPERIENCES

Where hot coffee and tea offer a variety of choices for the consumer, choosing a hot chocolate beverage to match distinct preferences remains uncommon. Today's consumers are looking for premium products combining indulgence and convenience at any time of the day. With the support of our innovation experts, you can now meet emerging consumer trends by developing totally new chocolate experiences. To receive a sample discovery box and taste our exciting new range of chocolate flavoured drinks, please contact your account manager or nearest sales office.



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