

**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



**Ready-to-drink  
beverages**

Create indulgent chocolate drinks that perfectly balance colour, flavour and mouthfeel

# Chocolate beverage expertise

## A FOCUS ON QUALITY

### Superior cocoa beans

deZaan has more than 100 years of experience in carefully selecting cocoa beans and processing them into high quality cocoa powders that ensure consistency in chocolate drink production.

### Recognised for excellence

Our quality cocoa products set the industry standard and are highly acclaimed in the beverage production sector.

## A DEDICATED PARTNERSHIP

Our innovation experts will assist and guide you in creating cocoa flavoured drinks that meet the most stringent consumer demands. Flavoured milk is one of the fastest growing segments around the world and chocolate remains the leading flavour.

### Value

Our 'Less is More' approach reduces the cost of cocoa ingredients by delivering the same rich flavour and bright colour, but at a lower dose rate than what is required with standard cocoa powders.

### Variety

We provide cocoa powders for ready-to-drink beverages that cater for every season, from drinks with intense chocolate taste for winter, to fresh, mild and fruity cocoa flavoured drinks for summer.

# Create moments of delicious indulgence

We offer cocoa powders that are specially made for UHT drinks. These cocoa powders allow for the creation of exceptional drinks that also have enduring stability for the entire shelf life of the beverage.

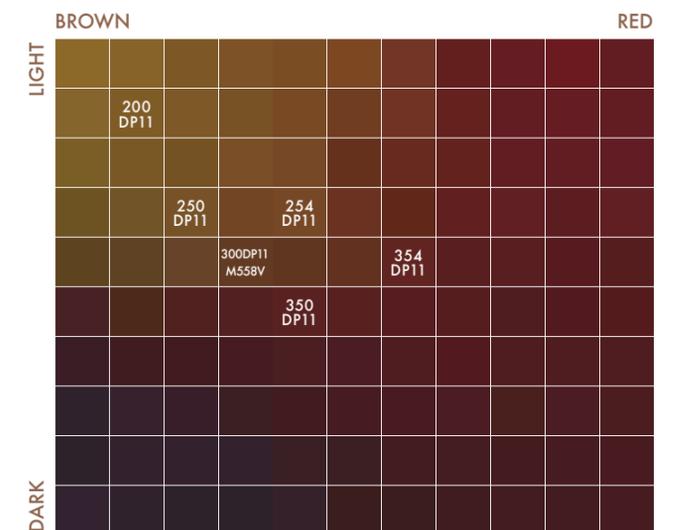
## FLAVOUR AND COLOUR SOLUTIONS

TYPE	ALKALISATION	FLAVOUR	PH	INTRINSIC COLOUR	FAT %
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
300DP11	medium	round cocoa note	7.5	brown	10-12
354DP11	medium	full-bodied cocoa	7.6	reddish brown	10-12
350DP11	medium	full-bodied cocoa	7.7	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.

## KEY BENEFITS

**Milk friendly:** with specific colour, hue and low pH parameters, deZaan cocoa powders interact very effectively when combined with milk proteins.

**'Less is More':** even at low doses, deZaan cocoa powders impart an attractive colour and delicious flavour.

**Stable beverage composition:** formulating homogeneous drinks requires specialty cocoa powders that counteract curdling, layer formation and sedimentation risks.

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

