



deZaan



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.

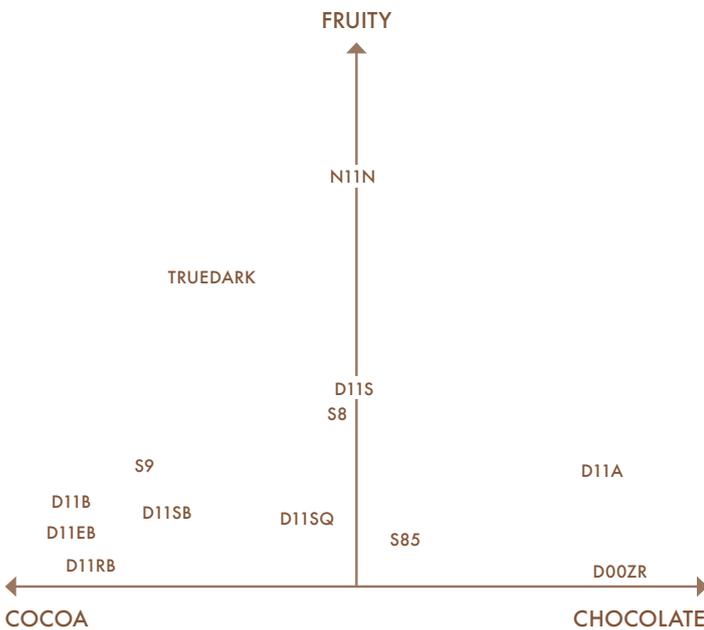
FOR CREATIVE PARTNERSHIPS

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 %
TrueDark (N11D)	natural (no alkali added)	balanced cocoa	5.5	medium brown	10-12
N11N	natural (no alkali added)	mild cocoa, fruity notes	5.6	light brown	10-12
D11A	light	mild chocolate	7.2	brown	10-12
D00ZR	medium/strong	intense chocolate	7.8	bright red	<0.5
D11S	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
D11SB	strong	strong dark chocolate	8.1	dark brown	10-12
S8	strong	balanced cocoa	8.1	red-brown	10-12
D11RB	strong	strong bitter cocoa	8.1	very dark brown	10-12
D11B	strong	strong bitter cocoa	8.2	black	10-12
D11EB	strong	strong cocoa	8.3	extra black	10-12
S85	strong	full-bodied cocoa with unique chocolate notes	8.3	dark red-brown	10-12
S9	strong	strong cocoa	8.6	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.

Meet your match

Our distinctive natural and alkalised cocoa powders are specially formulated to perfectly complement bakery recipes.



D11S, D11RB and D11SQ for dark chocolate muffins and brownies

D11S: offers full-bodied cocoa flavour, ideal for indulgent cakes.

D11RB: gives unique cocoa flavour with slightly bitter notes and an appealing dark brown colour.

D11SQ: provides a rich, dark chocolate taste and intense brown colour.

LESS IS MORE

The diverse deZaan portfolio allows for an approach that decreases the amount of cocoa powder required to achieve the same rich flavour and bold impact as standard cocoa powders, resulting in cost savings.

Example of 'Less is More' in an application

- Same satisfying taste
- Same full colour
- Cost reduction



D00ZR is a low-fat cocoa powder for bakery products with sensitive structures

The fat content of certain cocoa powders can disrupt and negatively impact the structural stability and foam formation in sponge cakes and meringues.

D00ZR, with approximately 0.5% fat, is the ideal solution as it will not interfere with protein sensitive structures in bakery products.



TrueDark (N11D) for clean-label, natural recipes



TrueDark is the first dark natural (i.e. non-alkalised) cocoa powder to offer powerful cocoa taste and rich brown colour. Use this cocoa powder to invent new bakery recipes and reformulate existing ones to meet growing market demand for transparent and straightforward ingredient lists.



D11B and D11EB are black cocoa powders for cookies and biscuits

When it comes to the darkest brown and black cocoa powders, deZaan has the proven ingredient solutions.

D11B: for black cookies and biscuits with an intense cocoa flavour.

D11EB: delivers the darkest colour of all, and is one of the darkest cocoa powders in the industry that still gives a clean, strong cocoa flavour. This is the optimal product solution for formulating chocolate biscuits through our 'Less is More' approach.

5% D11B
is equivalent to
4% D11EB



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