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Compound coatings and spreads

Versatile cocoa powders to inspire creativity

Our expertise

QUALITY YOU CAN TASTE

When crafting a chocolate-flavoured coating for ice creams or bakery products, or creating wonderful chocolate-flavoured spreads, deZaan cocoa powders offer the necessary versatility and premium quality based on more than a century of cocoa expertise.

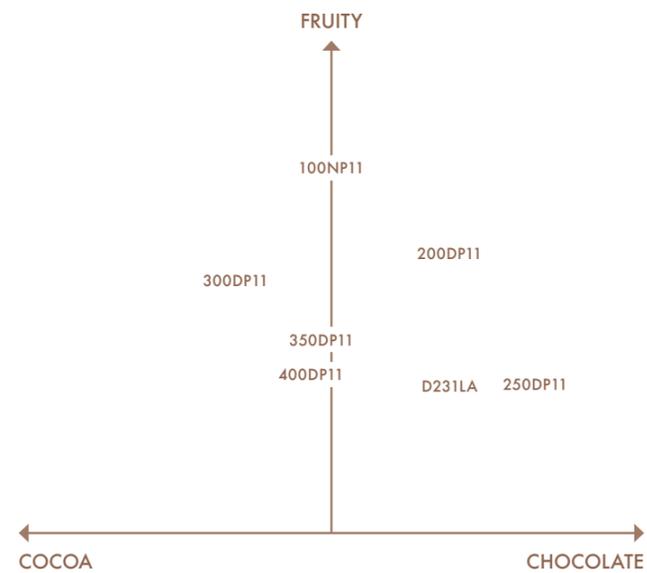
EXPERT SERVICE

Dedicated to the success of your product, our cocoa innovation experts support your product development by helping you select exactly the right cocoa powder to deliver unsurpassed taste and exceptional colour.

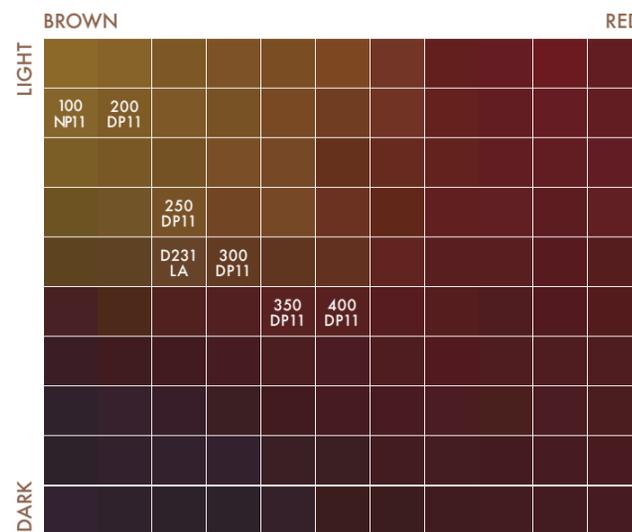
FLAVOUR AND COLOUR SOLUTIONS

TYPE	ALKALISATION	FLAVOUR	PH	INTRINSIC COLOUR	FAT %
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
D231LA	light	round cocoa note	7.1	brown	10-12
250DP11	light	round cocoa note	7.2	bright brown	10-12
300DP11	medium	round cocoa note	7.5	brown	10-12
350DP11	medium	full-bodied cocoa	7.7	dark brown	10-12
400DP11	strong	intense cocoa	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.

Inspired by chocolate

When you replace the cocoa butter and cocoa mass in a chocolate formulation with vegetable fat and cocoa powder, you create a compound (coating).

biscuits and fruit to delightful soft spreads, and also chocolate-like confectionery products, such as bars. Compound coatings are also used for enrobing, moulding and filling. Our premium cocoa powders for compound coatings and spreads support the creation of memorable recipes that retain the necessary cocoa flavour and chocolate colour.

The versatility of compound coatings is enormous, allowing you to create everything from chocolate-flavoured coatings for ice creams,



200DP11 is a lightly alkalised cocoa powder for milk chocolate compound coatings

200DP11: combines smooth chocolate flavour with a light-brown colour.

354DP11 and 250DP11 for spreads

354DP11: gives a reddish-brown colour and a smooth cocoa taste.

250DP11: offers a bright-brown colour and a well-balanced chocolate flavour.

400DP11 and 350DP11 are dark cocoa powders for dark chocolate compound coatings

400DP11: offers a dark-brown colour combined with a full-bodied cocoa flavour.

350DP11: provides a dark-brown colour with intense dark chocolate flavour.



For more information: cic@olamnet.com

Images show serving suggestions only.