



UNICAO[®] BM2001 Cocoa Mass

Differentiate and enhance your chocolate with fullness of flavour direct from Côte d'Ivoire



A globally leading cocoa liquor supplier

Advantages of Olam Cocoa liquor processing:

- 7 factories globally providing security of supply
- More than 10 standard liquor types as well as tailor made solutions
- Whole cocoa bean and nib roasting and alkalized liquors
- Sustainable, certified and segregated liquors available
- Various packaging formats and sizes: 12.5kg, 15kg, 25kg, kibbled/easy melt and environmentally friendly, carton free ingots
- Presence in origin and proximity to farmers allows for optimum selection of cocoa beans
- State-of-the-art processing facilities
- Consistent high quality
- Top R&D teams constantly working on products and solutions in our Cocoa Innovation Centres around the world

Olam Cocoa

Olam Cocoa is a fully integrated cocoa business that supplies cocoa beans and cocoa products. Cocoa beans are sourced from all major origins and Olam Cocoa's portfolio of respected brands is spearheaded by the iconic deZaan®, with its heritage of more than 100 years of excellence, plus West African origin brand UNICAO®, South American brand Joanes® and the well-established Macao® powders and Britannia specialty fats brands. Olam Cocoa has processing, refining and milling presence in the main cocoa producing countries, as well as in, or adjacent to, primary consumption markets in Europe, USA, Canada and Asia.

Alongside a substantial operational infrastructure, Olam Cocoa recognises the clear responsibility to operate sustainably. This is formalised through the award-winning Olam Livelihood Charter (OLC) and is supported by the Olam Farmer Information System (OFIS) that collects and analyses data at the farmgate level for targeted project development. This is further enhanced by the Socially and Environmentally Responsible Agricultural Practices (S.E.R.A.P.™) programme. As one of the world's foremost suppliers of sustainable cocoa, Olam Cocoa is accelerating progress towards its goal of 100% sustainably sourced cocoa by 2020.

As a global agri-business, Olam International holds leadership positions in a wide portfolio of ingredients that are available to complement the diverse needs of partners in the cocoa and confectionery sectors, including almonds, hazelnuts, cashews and peanuts; coffee; dairy; sugar and sweeteners; and spices from chilli to cinnamon.



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Sourcing: The best cocoa beans are carefully selected in Côte d'Ivoire

As one of the world's leading suppliers of cocoa beans, Olam Cocoa has proven experience in sourcing the best cocoa beans from Côte d'Ivoire. This is achieved by working directly with farmers and cooperatives and actively promoting sustainability programmes including our own Olam Livelihood Charter (OLC) and Socially and Environmentally Responsible Agricultural Practices (S.E.R.A.P.™).

Processing: State-of-the-art technology

Our ultra-modern facility and the whole bean roasting technology we use are fully computerised for control and consistency. Systems are regularly calibrated against those in our European Innovation Centre laboratories in combination with our world class, quality management processes.

Details and Flavour Profile:

UNICAO® BM2001 – Côte d'Ivoire whole bean-roasted cocoa mass

Traditional cocoa mass was made by roasting whole beans. Many companies have since entirely switched to nib-roasted cocoa mass. However, there is no doubt that whole bean roast liquor offers a distinct richness and flavour bouquet that is appreciated by both connoisseurs and fine chocolate producers. With a dedicated research and development team and on-site sensory panel at our state-of-the-art factory in San Pedro, Côte d'Ivoire (OCP), we have resurrected this traditional roasting method in a completely modern processing facility. You can now benefit from this unique flavour with our UNICAO® BM2001 mass.

All mass types from our modern, highly automated manufacturing plant in San Pedro are supplied in 12.5kg and 25kg ingots – a new and innovative packaging solution.



BM2001 – Rich and mild bouquet
Unique and rich West African cocoa flavour



Packaging: Pioneering ingots

Our ingots are packaged in weights of either 12.5kg or 25kg, making them easy to handle. The pioneering and innovative packaging of these ingots makes them easy to unwrap, resulting in minimal losses. Due to its improved shape with longer walls, these ingots are easier to melt which reduces the energy consumption required. Also, carton free packaging is more environmentally friendly and customers reduce costs associated with carton disposal.





Olam Cocoa Locations

2015



● Cocoa Bean Sourcing

Brazil	Congo Brazzaville
Ecuador	Tanzania
Côte d'Ivoire	Uganda
Ghana	Indonesia
Nigeria	Papua New Guinea
Cameroon	

● Cocoa Processing

Brazil	Netherlands
Canada	Germany
Côte d'Ivoire	Singapore
Ghana	Spain
UK	

● Sales Offices

Brazil	Poland
USA	Switzerland
Japan	Singapore
Ukraine	Russia
UK	Australia
India	Dubai
China	

Contact

Kamil Sawicki

Trading Director Cocoa Liquor

Olam Suisse Sàrl
Building A1 – Business Park
Terre Bonne, Route de Crassier
7 – 1262 Eysins, Switzerland

T +41 (0) 225956794

M +41 (0) 799556526

E: Kamil.Sawicki@olamnet.com

www.olamgroup.com

Sales Offices

Europe

Olam Europe Ltd
New Zealand House, 80 Haymarket
London SW1Y 4TQ, United Kingdom
T: (+44) 20 7389 6451
F: (+44) 20 7389 6465
E: OlamCocoaEurope@olamnet.com

Olam Suisse Sàrl
Building A1 – Business Park
Terre Bonne, Route de Crassier
7 – 1262 Eysins, Switzerland

T: (+41) 22 595 6795

F: (+41) 22 595 6770

E: OlamCocoaEurope@olamnet.com

