

Cocoa Mass

Signature flavour
for your chocolate



A leading supplier of cocoa mass worldwide

Olam Cocoa mass processing

- **Presence in cocoa-growing countries** and proximity to farmers allows for optimal selection of cocoa beans
- **7 state-of-the-art processing facilities**, ensuring security of supply worldwide
- More than 10 standard mass types as well as **custom solutions** for the creation of chocolate and premium brand confectionery products that satisfy the needs of the most discerning chocolate lovers
- **R&D teams** constantly working on products and solutions in our six Cocoa Innovation Centres around the world
- **Segregated, certified and sustainable masses available**, including Fairtrade, Rainforest Alliance / UTZ and Olam Livelihood Charter (OLC)
- Whole cocoa bean and nib roasting, as well as alkalis masses
- Consistent high quality
- **Various packaging formats and sizes:** 12.5 kg, 15 kg, 25 kg, thins and ingots

Key ingredient, responsible for fullness of flavour

Cocoa mass, also known as cocoa liquor or cocoa paste, is the heart of milk and dark chocolate, and provides the flavour signature of the brands in which it is used. Olam Cocoa's sourcing, processing and packaging capabilities, provide for exceptional quality cocoa masses.

The flavour of cocoa mass is dependent on three distinct, yet equally important factors:

- Type of cocoa bean (benefiting from Olam Cocoa's selection and blending)
- Development of the flavour precursor in the bean during fermentation and drying
- Further development of flavours during fully controlled roasting process

Our deZaan cocoa masses are available in thins format



Made from carefully selected cocoa beans, deZaan cocoa mass is utilised and appreciated by the global chocolate and confectionery industries, and has been for more than 100 years.

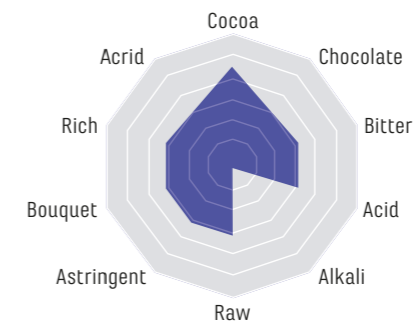
Cocoa masses from West African beans produced in the Netherlands and Germany

These cocoa masses are available in different roasting and flavour options.

For example, DZNM 5021, thin film treated cocoa mass, has less astringent and acidic notes than DZNM 5020 and the conching time of the chocolate can be reduced significantly, without compromising quality.

DZNM 5020

Medium roast (industry standard)



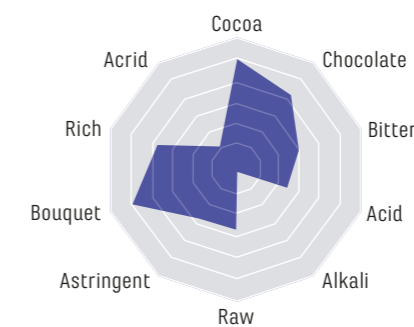
DZNM 5021

Mild roast, thin film treated



DZNM 6000

Whole bean roasted



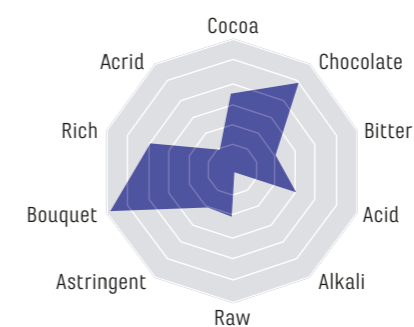
Fine flavour and specialty mass from a single origin: Ecuador

The growing interest in dark chocolate and cocoa masses made of fine flavour cocoa beans (Edelkakao in German) has led, among others, to the creation of deZaan's Arriba Pure Origin mass, DZNM 5023.

This cocoa mass is produced in the Netherlands.

DZNM 5023

Rich and mild bouquet





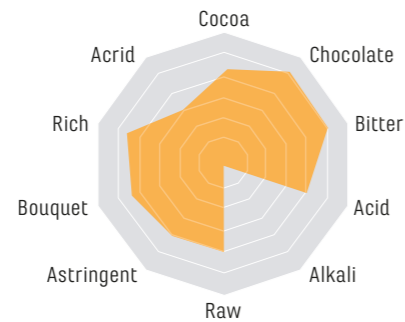
Unicao represents the top brand of origin cocoa masses in the market today. Selecting the finest West African cocoa beans and using the latest processing technologies, we are able to bring the typical flavours of West African cocoa to the world.

Côte d'Ivoire cocoa mass from our factory in San Pedro

To achieve an even more distinct West African cocoa flavour expression, a dedicated R&D team and on-site sensory panel at our factory in San Pedro, Côte d'Ivoire, have helped resurrect the traditional whole bean roasting method for cocoa mass. Allow your end product to benefit from the rich, full flavour bouquet of whole bean roasted cocoa mass with our Unicao BM2001.

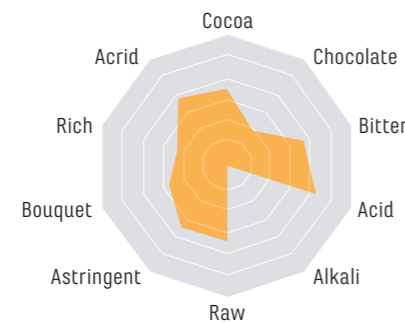
BM 2001

Whole bean roasted with a complex and unique flavour bouquet



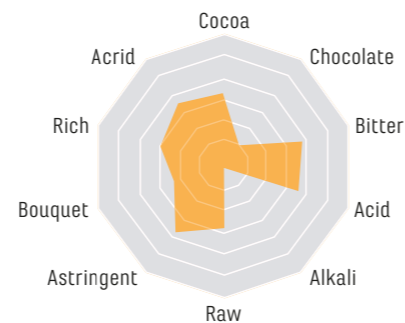
NM 2001

Medium roast



NM 3001

High roast



Côte d'Ivoire nib-roasted cocoa mass from our factory in Abidjan

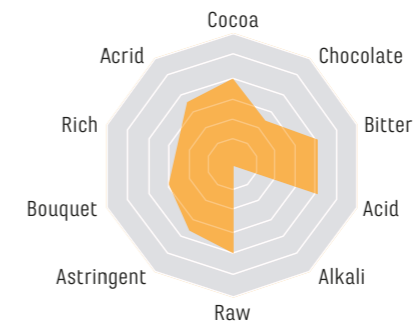
Olam Cocoa's Unicao range of 100 % Côte d'Ivoire cocoa masses includes low, medium, and high roast varieties, bringing more possibilities and flavour combinations to premium chocolate products.

Côte d'Ivoire is the world's largest producer of cocoa and offers a distinct rich cocoa embodied with a nutty aroma and a roasted, nutty flavour.

These cocoa masses are available in 25 kg blocks.

UINM 3000

Medium roast



UINM 3025

High roast



UINM 3050

Low roast



UIAM 4000

Alkalised



Cocoa masses from San Pedro are available in our new ingot format

- Easy to handle, as they are moulded in 12.5 kg or 25 kg
- Easy to unwrap (unwrapped ingots are also available), which results in minimal losses
- Easy to melt, due to the improved shape with larger walls; reducing required energy use
- Environmentally friendly, as individual ingots are carton free; cutting down on costs associated with carton disposal





Ghana cocoa mass

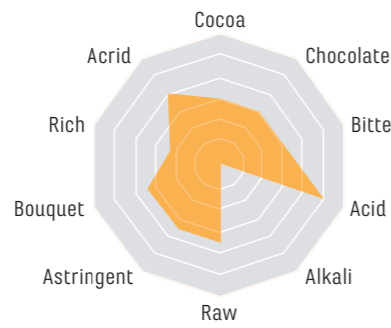
The Unicao Ghana range of 100 % Ghana cocoa masses are available in different roast levels, allowing manufacturers to choose a flavour profile specific to their needs.

Ghana is a leading producer of premium, high-quality cocoa beans, which is reflected in its unique range of cocoa masses. The colour of Ghana cocoa mass is bold with a hint of red, giving it a rich chocolate hue, and it delivers a recognisable smooth chocolate flavour.

Our cocoa mass varieties from Ghana are available in 15 kg and 25 kg blocks.

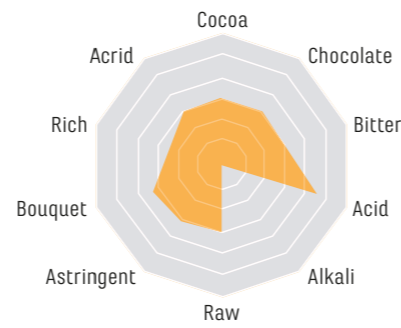
UGNM 1000

Mild roast, chocolate flavour



UGNM 1057

Medium roast, typical Ghana



UGNM 1030

Full-bodied roast, intense chocolate flavour



Olam Livelihood Charter (OLC)

The Olam Livelihood Charter (OLC) formalises our long-standing commitment to invest in the remote communities of emerging countries across the world in which we operate. It states our commitment as a company to playing an ongoing, lead role in supporting farmers within the global supply chains of our many product categories.

We aim to bring prosperity to farming communities by building long-term relationships based on fairness and trust. We also seek to transfer skills and knowledge through partnerships and through the 8 OLC Principles of Finance, Improved Yield, Labour Practices, Market Access, Quality, Traceability, Social Investment and Environmental Impact.



Value-added services

Cocoa Innovation Centres: shorten your development cycle

Olam Cocoa operates six Cocoa Innovation Centres around the world where our experts assist in developing bespoke colours and textures for complex chocolate products. In our fully equipped pilot plants in Brazil, the Netherlands, Singapore, Spain, UK and the USA, we combine technical knowledge and inspiration.

For more information, contact us at cic@olamnet.com

Global presence

Our product line is continuously expanding and is marketed around the world. Our sales and distribution network for cocoa products is strategically positioned for optimum customer service in Europe, North and South America, Africa and Asia.

Cross-divisional solutions

Olam Cocoa is part of Olam International's global agri-business, which holds leadership positions in a wide portfolio of ingredients to complement the cocoa and confectionery sectors, including almonds, hazelnuts, cashews and peanuts; coffee; dairy; sugar and sweeteners; and spices from chilli to cinnamon. Our cross-divisional expertise is available to customers and will assist with the acceleration of product development cycles.



For more information:

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 EUROPE LTD

New Zealand House,
80 Haymarket,
London SW1Y 4TE
UNITED KINGDOM

T: [+44] 20 7389 6464
F: [+44] 20 7389 6465
olamcocoaurope@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

T: [+61] 7 3250 3300
australia@olamnet.com

EUROPE

GERMANY

T: [+49] 621 976 830 116

NETHERLANDS

T: [+31] 75 646 4646
olamcocoaurope@olamnet.com

RUSSIA

T: [+7] 499 550 1610
cocoa.russia@olamnet.com

SWITZERLAND

T: [+41] 22 552 5600
olamcocoaurope@olamnet.com

UKRAINE

T: [+380] 44 538 0310
ukraine@olamnet.com

olamgroup.com