



Joanes



AJ11V

Reddish alkalised
cocoa powder

Fat content: **10 - 12%**

pH: **7.6 - 8.0**



Intrinsic colour as reflected in standardised water base*

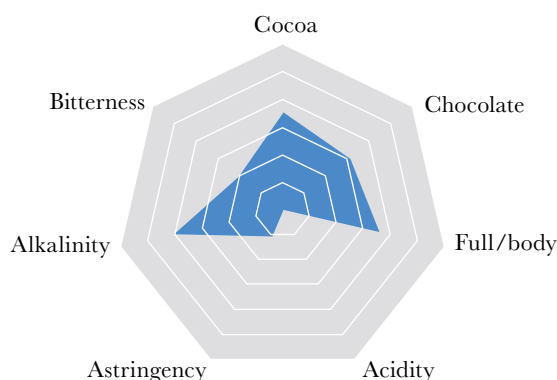


Extrinsic/dry colour is only illustrative*

*Colour in final product depends on formulation and processing conditions.

Flavour

Full bodied cocoa powder with strong alkalised flavour



Applications



Milk chocolate



Ice cream



Instant drink mixes



Cookies, cakes



Cereals



Truffles

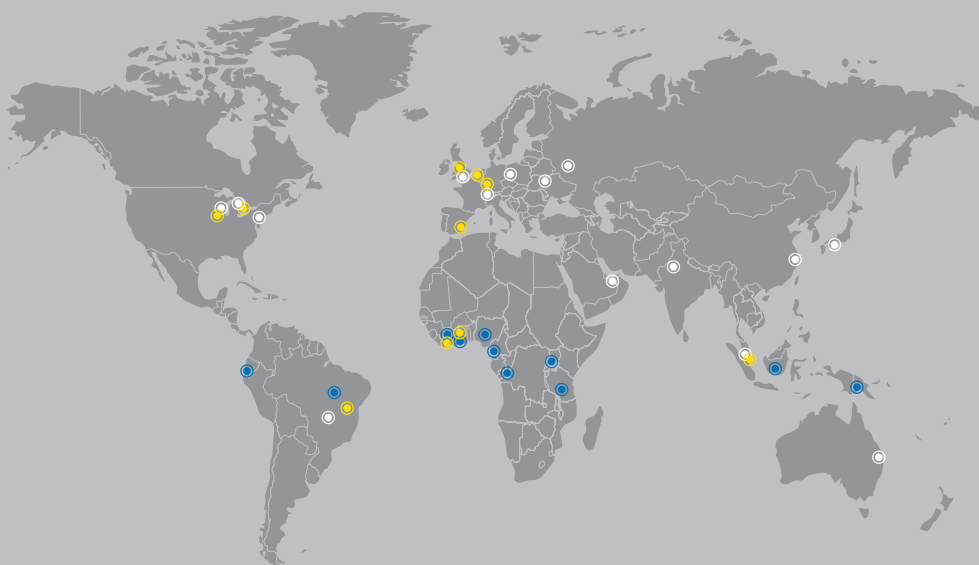


Confectioner's coatings

Packaging



Olam Cocoa



☉ Cocoa Bean Sourcing

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

☉ Cocoa Processing

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

☉ Sales Offices

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

Olam Agrícola LTDA

Rodovia Ilhéus – Uruçuca, KM 04 – Distrito Industrial,
Ilhéus – Bahia – CEP 45658-335, BRAZIL

T: (+55) 73 2101 2025

E: olamcocoa@joanes.com

olamgroup.com

