



APAC Product Brochure

Since our foundation more than 110 years ago, deZaan has been pioneering new cocoa experiences that create moments of joy.

Today, as part of **ofi** (Olam Food Ingredients), deZaan continues to advance the possibilities for cocoa ingredients and set new standards in quality through our powerful combination of expertise, passion and technology.

From our sites in the Netherlands, Germany and Singapore, we produce industry leading cocoa powders, cocoa butters and cocoa liquors specifically tailored to food and beverage manufacturing processes as well as for chefs and artisans. Through our advanced cocoa innovation capabilities and proprietary processing technologies we offer customers cocoa ingredient consistency and quality at scale.

Our process starts at the source, developing farming, fermentation and roasting techniques and then selecting the right cocoa beans to deliver the excellent cocoa experiences for which we are renowned. Through our AtSource platform customers can access unrivalled transparency across the cocoa ingredient supply chain, putting them in control of their sustainability parameters.



Product Portfolio

Cocoa Powders

01 | Cocoa Powders



Since the foundation of deZaan more than 110 years ago, our superior cocoa powders have represented the pinnacle of our cocoa innovation and sensorial development efforts.

To respond to global tastes and preferences, deZaan has curated a selection of cocoa powders specifically for the Asian market. Offering powders with a range of alkalization levels, from light through to high alkalization along with a natural powder, our deZaan APAC range presents the full spectrum of our flavor and color profiles, demonstrating the art of deZaan sophistication.

Specifically for the APAC market, deZaan has developed our Red Series, a range of cocoa powders with an intense reddish hue, giving finished applications an attractive reddish color.

Explore a world of cocoa flavors and colors with deZaan APAC range of cocoa powders.

Natural Cocoa Powder

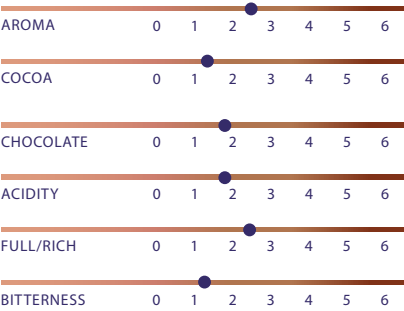
Type
100NP11



Flavor (I)

Fruity, mild cocoa note with hint of fresh wood

Flavor (II)



Fat Content
10 – 12%

pH
4.9 to 5.9

Applications



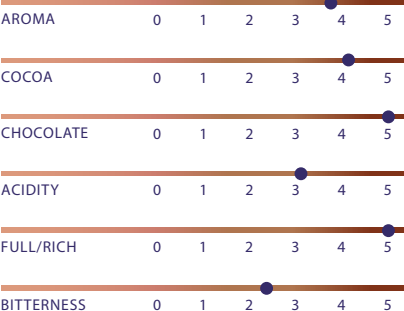
Type
H910N



Flavor (I)

Very high fat natural cocoa powder with a rich chocolate flavor and velvety mouthfeel

Flavor (II)



Fat Content
32 – 36%

pH
5.0 to 6.0

Applications



Lightly Alkalized Cocoa Powder

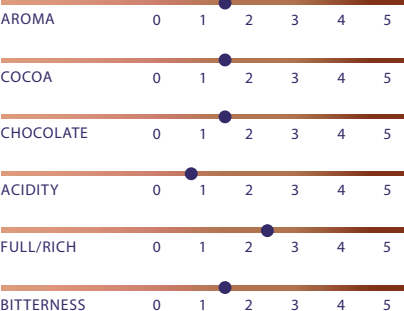
Type
130SP11



Flavor (I)

Fruity, nutty and mild cocoa flavor

Flavor (II)



Fat Content
10 – 12%

pH
5.7 to 6.3

Applications



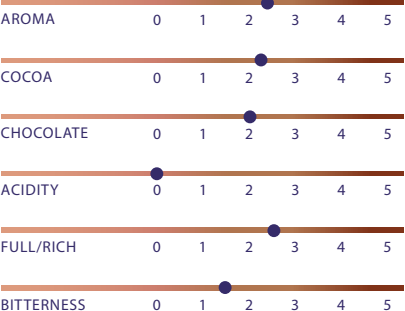
Type
200DP11



Flavor (I)

Mild sweet chocolate with slight caramel note

Flavor (II)



Fat Content
10 – 12%

pH
6.8 to 7.2

Applications



01 | Cocoa Powders



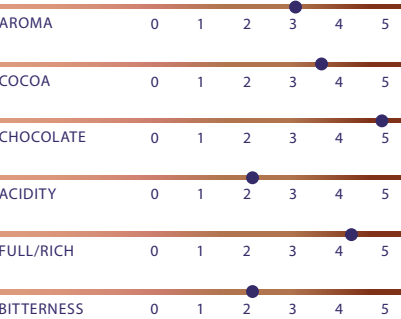
Lightly Alkalized Cocoa Powder (cont.)

Type
D140L



Flavor (I)
Rich rounded cocoa and chocolate notes, with hint of bitterness

Flavor (II)



Fat Content 10 – 12%
pH 7.1 to 7.5

Applications

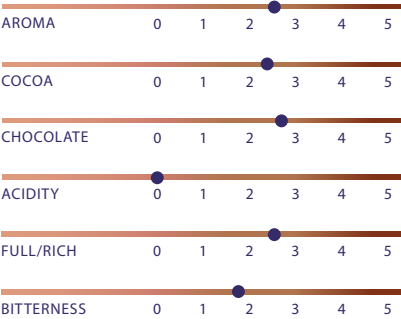


Type
250DP11



Flavor (I)
Well-rounded cocoa and chocolate profile with hint of brown sugar & nuttiness

Flavor (II)



Fat Content 10 – 12%
pH 7.0 to 7.4

Applications



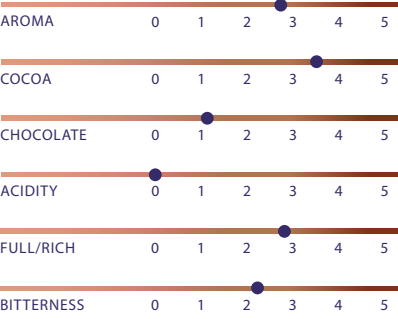
Medium Alkalized Cocoa Powder

Type
300DP11



Flavor (I)
Cocoa note with hint of fresh nuts

Flavor (II)



Fat Content 10 – 12%
pH 7.3 to 7.7

Applications

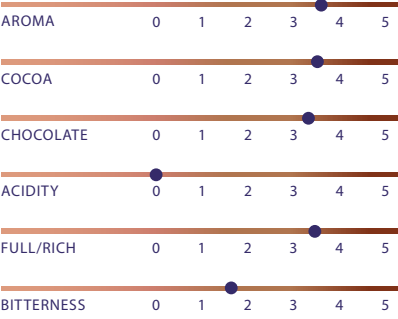


Type
350DP11



Flavor (I)
Strong, pleasant cocoa and chocolatey profile, with hint of roastiness & nuttiness

Flavor (II)



Fat Content 10 – 12%
pH 7.5 to 7.9

Applications

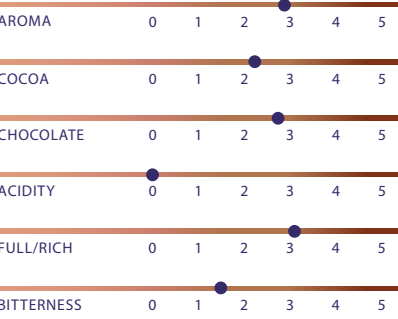


Type
M558V



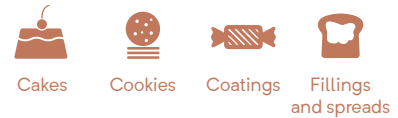
Flavor (I)
Full and rich chocolate profile. Hint of fresh wood with biscuit-like sweetness

Flavor (II)



Fat Content 17-19%
pH 7.2 to 7.6

Applications



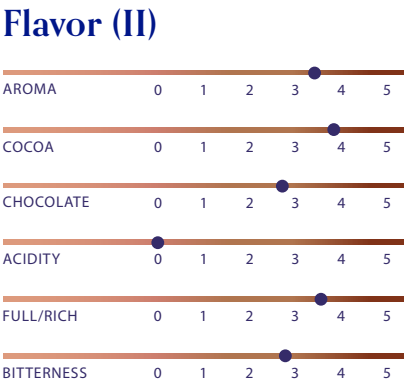
01 | Cocoa Powders

Highly Alkalized Cocoa Powder

Type
400DP11



Flavor (I)
Full-bodied intense cocoa with mild toasty note



Fat Content
10 – 12%

pH
7.8 to 8.2

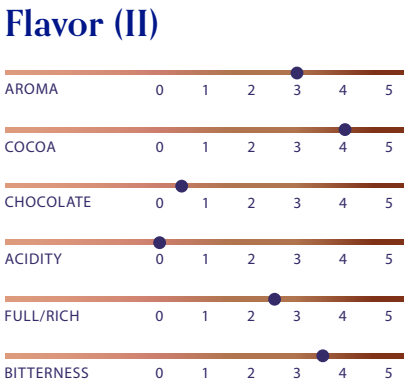
Applications



Type
420DP11



Flavor (I)
Strong toasty and intense cocoa flavor



Fat Content
10 – 12%

pH
7.8 to 8.2

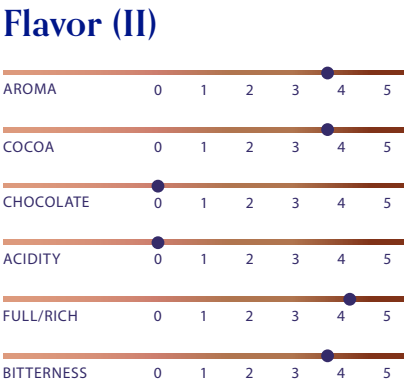
Applications



Type
500DP11



Flavor (I)
Highly alkalized cocoa with strong and intense bitter profile



Fat Content
10 – 12%

pH
8.0 to 8.6

Applications



01 | Cocoa Powders



Red Series Specially developed with intense reddish hues, that adds a vibrant reddish color to final applications.

Type
254DP11



Flavor (I)

Roasted cocoa note,
mild sugary with hint
of fresh nuts

Flavor (II)



Fat Content
10 – 12%

pH
7.1 to 7.5

Applications



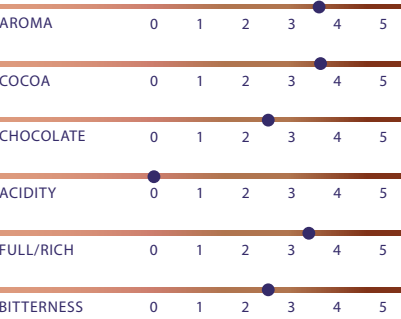
Type
354DP11



Flavor (I)

Full-bodied cocoa with
malty and roasted note;
biscuit-like flavor

Flavor (II)



Fat Content
10 – 12%

pH
7.4 to 7.8

Applications



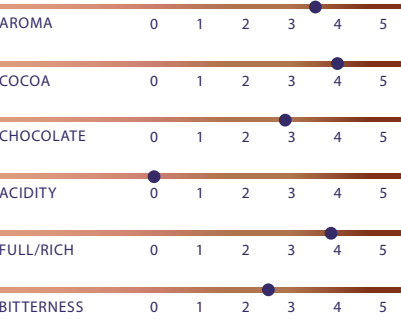
Type
D443A



Flavor (I)

Intense cocoa flavor
with rich chocolatey note
accompanied with hint
of sweet almond flavor

Flavor (II)



Fat Content
10 – 12%

pH
7.4 to 7.8

Applications



Type
D701A



Flavor (I)

Rich and intense
dark cocoa

Flavor (II)



Fat Content
10 – 12%

pH
7.7 to 8.1

Applications



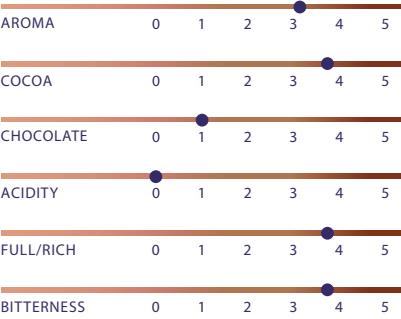
Type
D702A



Flavor (I)

Strong rich cocoa with
hint of smoky & nutty
profile

Flavor (II)



Fat Content
10 – 12%

pH
7.7 to 8.1

Applications





Product Portfolio

Cocoa Liquors



deZaan

02 | Cocoa Liquors



Single Origin Cocoa Liqueur - Our range of Single Origin cocoa liquors are produced in Singapore.

Made from carefully selected cocoa beans, deZaan cocoa liquors are appreciated by the global chocolate and confectionery industries, and have been for more than 100 years. Giving chocolate its recognizable flavor, cocoa liquor is the heart of milk and dark chocolate, and it provides the flavor signature of the brands in which it is used.

By continually focusing on advancing the sensory expectations for cocoa liquor through passion and precision, and by working with experts on redefining how the flavor and texture of superior cocoa liquors can elevate chocolate experiences, the deZaan range provides a variety of cocoa liquor opportunities.

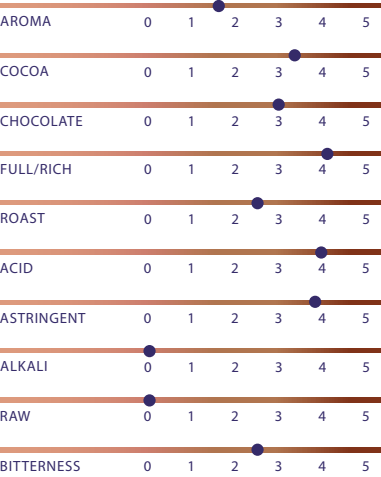


Type 828NL

Bean Origin
📍 Ghana

Flavor (I)
Rich and strong chocolate flavor

Flavor (II)



Packaging
15 Kg

Applications



Type 822NL

Bean Origin
📍 Ecuador

Flavor (I)
Intense and rich cocoa, with hint of fresh woods

Flavor (II)



Packaging
15 Kg

Applications

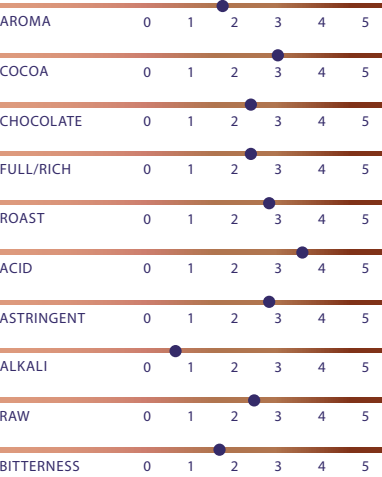


Type 810NL

Bean Origin
📍 Cote d'Ivoire

Flavor (I)
Roasted nutty flavor with a pleasant fruity note

Flavor (II)



Packaging
15 Kg

Applications

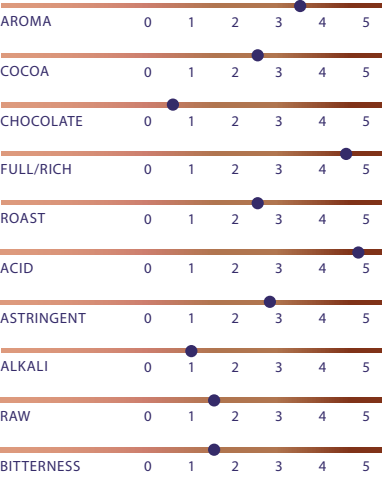


Type 888NL

Bean Origin
📍 Papua New Guinea

Flavor (I)
Full and rich, with a toasty savoury profile

Flavor (II)



Packaging
15 Kg

Applications



02 | Cocoa Liquors



Cocoa Liquor Blends - Our range of cocoa liquor blends are produced in Singapore.

Our APAC cocoa liquor blends are produced with precision and care in Singapore. Each of our crafted blends offers a distinctive cocoa aroma with subtle flavor accents, perfectly attuned to the Asian palate. These well-rounded cocoa liquors are ideal for a wide range of confectionery applications, providing notable flavor differentiation and appreciation.



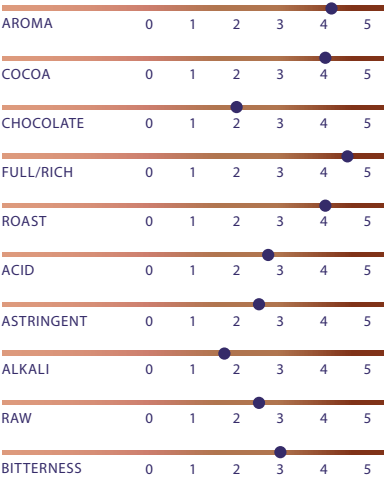
Type 800NL

Bean Origin
Asia Blend

Flavor (I)

Intense cocoa with brown aroma

Flavor (II)



Packaging
15 Kg

Applications



Type 816NL

Bean Origin
Western Africa & Asia Blend

Flavor (I)

Mild cocoa with herbaceous and fresh nuts aroma

Flavor (II)



Packaging
15 Kg

Applications



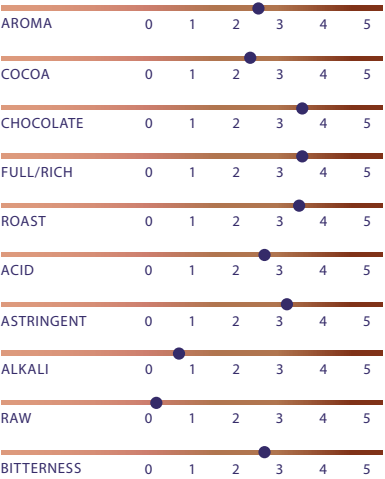
Type 818NL

Bean Origin
Western Africa & Asia Blend

Flavor (I)

Distinct sweet chocolatey taste with hint of fruitiness and roasted nuts

Flavor (II)



Packaging
15 Kg

Applications



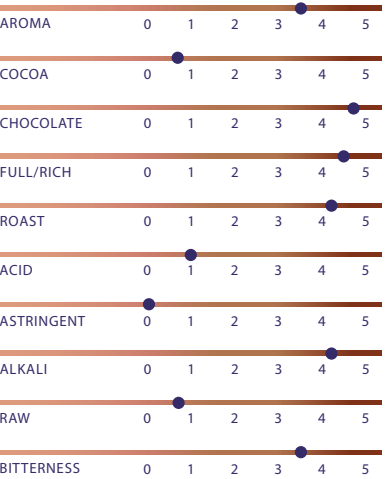
Type 850DL

Bean Origin
Asia Blend

Flavor (I)

Deep and rich chocolate accompanied with hint of Chinese Apricot Kernels

Flavor (II)



Packaging
15 Kg

Applications





Product Portfolio

Cocoa Butters

03 | Cocoa Butters



Cocoa Butter - All our cocoa butters contain no more than 1.75% free fatty acids.

For decades our pure, prime pressed cocoa butters have set the industry standard in terms of quality.

Made from premium cocoa butter, our deZaan cocoa butter range is available in different levels of deodorization, offering artisanal and industrial chocolate producers great flexibility and efficiency when crafting speciality, cocoa butter-based products.

Our deZaan natural cocoa butter - 600RB - carries full cocoa note to enhance overall flavor experience while our fully deodorized butter - 700SB - allows for creative use of flavors in chocolate application.



Type
600RB

Description

A natural and raw cocoa butter that delivers a rich cocoa note

Color

Golden yellow


Flavor


Rich/full cocoa

Packaging

25 kg
1MT Crate

Applications

 Confectionery

 Chocolates

Type
700SB

Description

A deodorized cocoa butter with a very mild cocoa note

Color

Clear golden yellow


Flavor


Mild cocoa


Packaging

25 kg
1MT Crate

Applications

 Confectionery

 Chocolates

 Cosmetics

Type
700DB

Description

A deodorized and degummed cocoa butter with a very mild cocoa note

Color

Light yellow


Flavor


Mild cocoa


Packaging

25 kg
1MT Crate

Applications

 Confectionery

 Chocolates

 Cosmetics



Find more at dezaan.com

Looking for ingredients and inspiration beyond cocoa? At **ofi** we bring together the best of cocoa, nuts, spices, coffee and dairy to provide naturally good food & beverage ingredients and solutions. Contact our experts today at ofi.com to find out how we can best support your initiatives and ambitions.

