



Joanes



AJ11MV

Brown-reddish alkalised
cocoa powder

Fat content: 10 - 12%

pH: 7.2 - 7.6



Intrinsic colour as reflected in standardised water base*

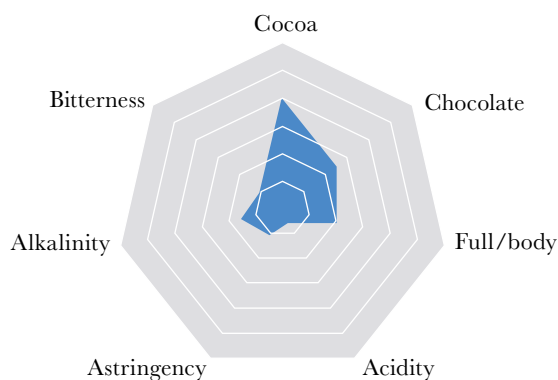


Extrinsic/dry colour is only illustrative*

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

Flavour

Rich cocoa flavour without bitter notes



Applications



Chocolate



Milk chocolate



Ice cream



Instant drink mixes



Spreads



Creams and fillings



Cereals



Cookies, cakes



Confectioner's coatings

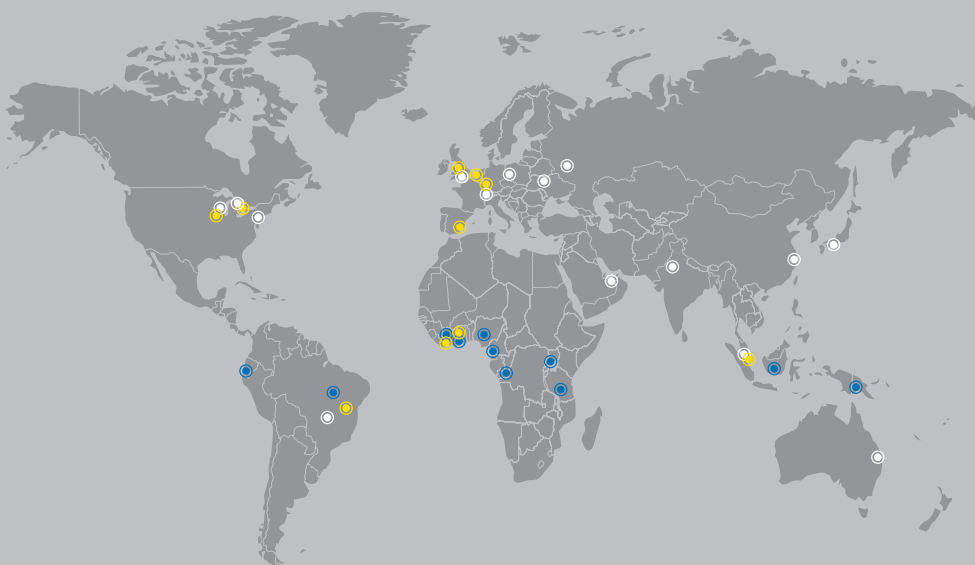


Truffles

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

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