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Cocoa Mass

Signature flavour for your chocolate

www.olamgroup.com



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 custom solutions
- Sustainable, certified and segregated liquors available
- Whole cocoa bean and nib roasting and alkalized liquors
- 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 optimal 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

Key ingredient, responsible for fullness of flavour

Cocoa mass, also known as cocoa liquor or cocoa paste, is at the heart of chocolate and provides the flavour signature of the brands in which it is used. As well as providing cocoa flavour, it is the key raw material for making milk and dark chocolates. Olam Cocoa's sourcing capabilities and unique processing and packaging provides exceptional quality cocoa mass.

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

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



More than 100 years of experience

With more than a century of cocoa expertise, deZaan™'s success is built on the tradition of quality and passion for excellence. deZaan™ is a historic brand acclaimed in the cocoa sector and a unique supplier to the best chocolate brands in 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.



Custom cocoa liquor options

The chocolate flavour that is ultimately desired may vary considerably among manufacturers. For example, some consumers may prefer a robust flavour, while others prefer a milder flavour. In addition to our standard range, our Innovation Centre experts can create customised cocoa liquor solutions. This allows for the creation of chocolate and premium brand confectionery products that satisfy the needs of the most discerning chocolate lovers.

Sustainable cocoa mass: deZaan™ and UNICAO® offer sustainable cocoa mass, including Fairtrade, UTZ Certified, Rainforest Alliance and cocoa from our Olam Livelihood Charter (OLC) and S.E.R.A.P.™ programmes.

UNICAO® liquid masses & blends: In Europe and North America, UNICAO® offers standard mass liquid deliveries, as well as blends of Ghana and Ivory Coast origin.

deZaan™ cocoa mass from West African beans produced in the Netherlands & Germany

Available in low, medium and high roast, as well as a thin film treated option. For example, DZNM 5021 cocoa mass helps chocolate makers reduce conching times and save costs, without compromising quality.

DZNM 5021: Mild roast - petzomated

DZNM 5020: Medium roast (industry standard)

DZNM 5021
Mild roast, thin film treated



DZNM 5020
Medium roast



deZaan™ fine flavour and specialty mass

The growing global interest in dark chocolate and cocoa masses made of fine flavour (Edel Kakao) has led, among others, to the creation of deZaan™'s Arriba Pure Origin mass.

DZNM 5019: Ecuador Arriba, rich and mild bouquet cocoa mass

DZNM 5019
Rich and mild bouquet



Available soon: deZaan™ kibbled cocoa mass

As of mid-2016, our deZaan™ cocoa masses will be available in kibbled format and will replace the easy-melt format.

NEW! UNICAO® Ivory Coast 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. At our state-of-the-art factory in San Pedro, Ivory Coast (OCP) we have resurrected this traditional method in a completely modern processing facility. You can now benefit from this unique flavour with our UNICAO® BM2001 mass.

BM2001: Unique and rich West African cocoa flavour



UNICAO® Ivory Coast nib-roasted cocoa mass

Olam Cocoa's UNICAO® range of 100 percent Ivory Coast cocoa mass now includes low, medium, and high roast varieties, bringing more possibilities and flavour combinations to premium chocolate products. Ivory Coast is the world's largest producer of cocoa and offers a distinctly rich cocoa embodied with a nutty aroma and a roasted, nutty flavour.



UINM 3000: Medium roast (industry standard)

UINM 3025: High roast

UINM 3050: Low roast

UIAM 4000: Medium roast, lightly alkalized

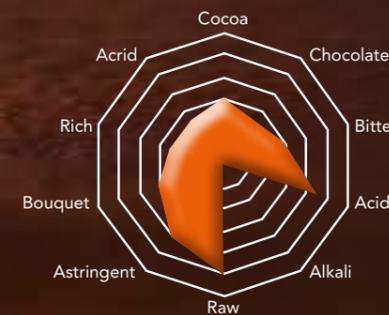
UINM 3000
Medium roast



UINM 3025
High roast



UINM 3050
Low roast



UIAM 4000
Medium roast





UNICAO® Ghana cocoa mass

The UNICAO® Ghana range of 100 percent Ghana cocoa mass includes mild, medium and full-bodied roast varieties, creating a full spectrum of options that allow 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 delivers a recognisably smooth chocolate flavour.

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



UGNM 1000: Mild roast, chocolate flavour

UGNM 1057: Medium roast, typical Ghana

UGNM 1030: Full-bodied roast, intense chocolate flavour

Olam Livelihood Charter

In conjunction with S.E.R.A.P.[™], the Olam Livelihood Charter (OLC) formalises our long-standing commitment to invest in the rural communities of emerging countries across the world and we are committed to play an ongoing lead role in strengthening farmers within the global supply chain. We aim to bring prosperity to our farming and rural communities. We build long-term relationships based on fairness and trust. We seek to transfer skills and knowledge through partnerships and through the application of our 8 key principles – Finance, Improved Yield, Labour Practices, Market Access, Quality, Traceability, Social Investment and Environmental Impact.

Our services

► Cocoa Innovation Centres: Shorten your development cycle

Olam Cocoa operates Cocoa Innovation Centres around the world where deZaan[™] experts assist in developing precision colours and textures for complex chocolate products. In our highly equipped pilot plants in the USA, the Netherlands, Spain, UK, Brazil and Singapore, 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 North and South America, Europe, Africa and Asia.

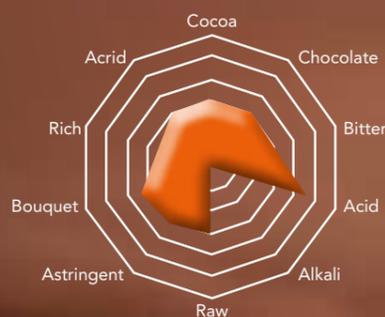
► Cross-Divisional Solutions

Olam Cocoa is part of Olam International's global agribusiness, 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 knowledge is available to customers and will assist with the acceleration of product development cycles.

UGNM 1000
Mild roast, chocolate flavour



UGNM 1057
Medium roast, typical Ghana



UGNM 1030
Full-bodied roast, intense chocolate flavour



► Pioneering ingot packaging

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.

