



deZaan

Introducing Cocoa Powder for Professionals

With over 110 years of experience in creating the highest quality globally recognized cocoa powders comes a full collection of the latest innovations in cocoa made for food service professionals.

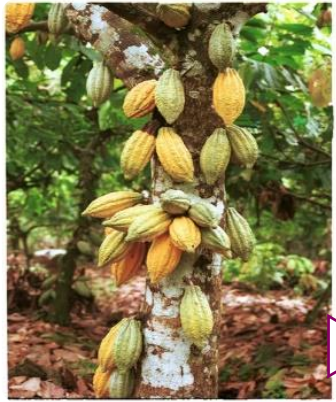
Cocoa: Tree to Treat





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Cocoa Origin



Farming



Harvest



Fermentation



Drying



Transport



Quality Control
& Storage

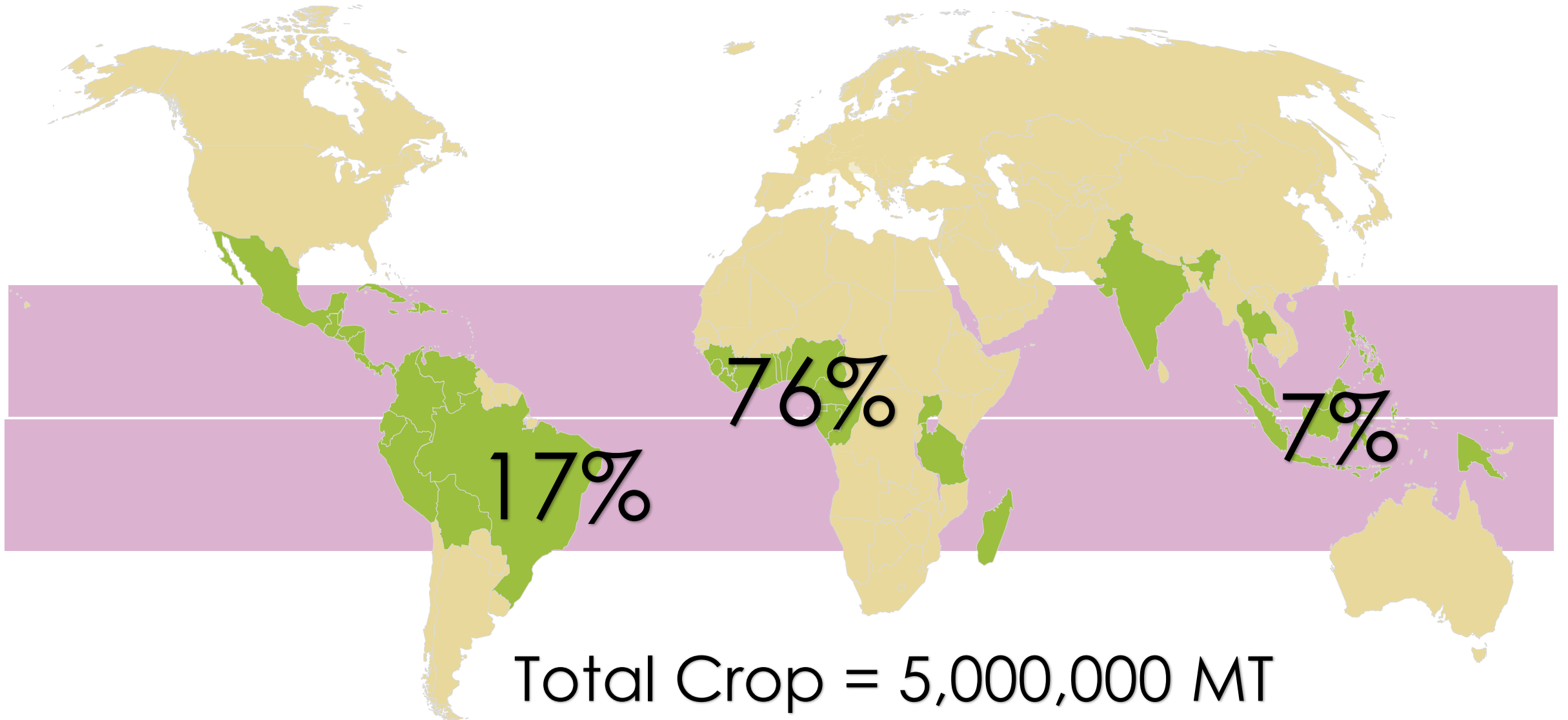


Processing



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Cocoa Origin





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Cocoa Origin

Farming

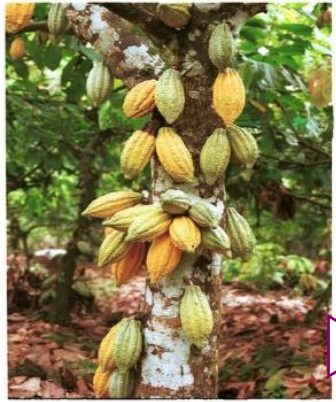
- *Theobroma cacao* L.
 - Native to the Amazon and Orinoco Basin
 - Tropical;
 - min average temperature 64-70°C
 - Annual rainfall 1500-2000mm
 - High humidity
 - Shade tree
 - Cauliflorous
- 3 types
 - Forastero, Criollo, Trinitario





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Cocoa Origin

Fermentation

- Heap Fermentation

- Plantain or banana leaves
 - Beans piled on top
 - Covered with leaves
- Common in isolated farms

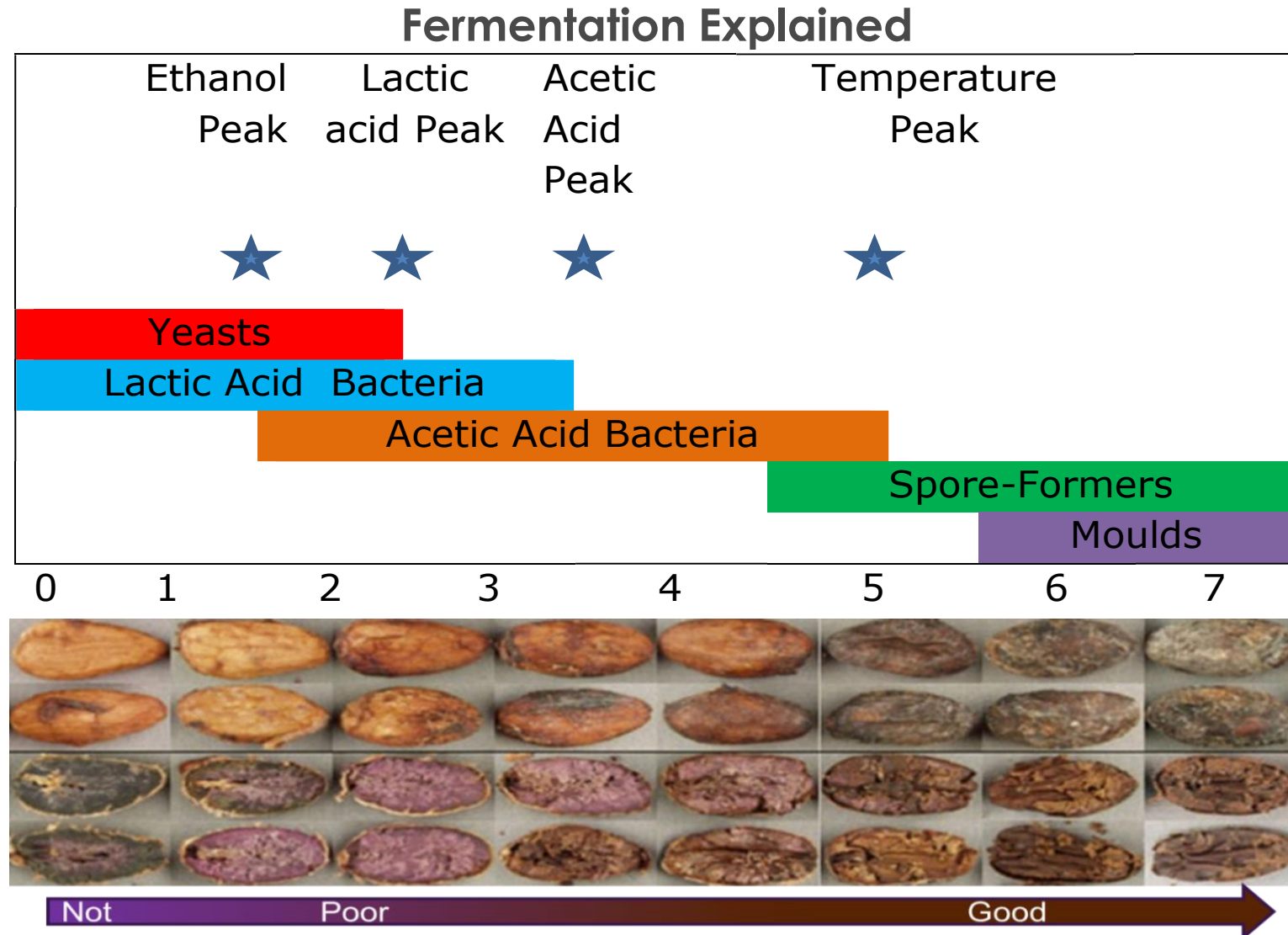


- Box fermentation

- Wooden crates
 - Beans piled into the crate
 - Covered with leaves or jute bags
- Common in communal farms/Coops



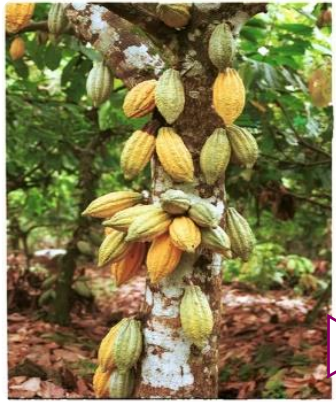
Cocoa Origin





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Cocoa Origin



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Cocoa

Processing Steps





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Cocoa Processing Overview



Breaking &
Winnowing



Sterilizing &
Alkalizing



Roasting



Grinding



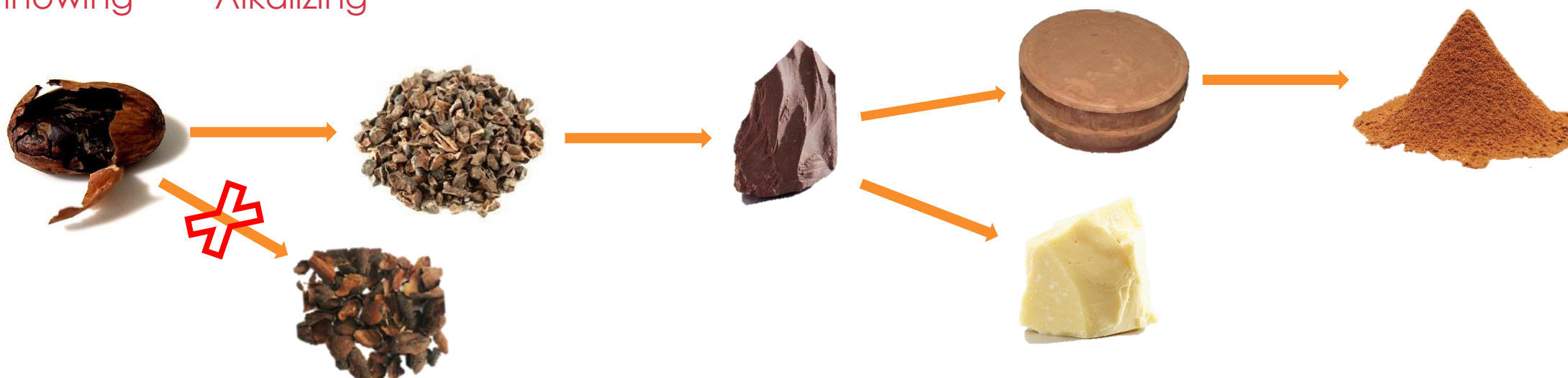
Pressing



Milling



Tempering



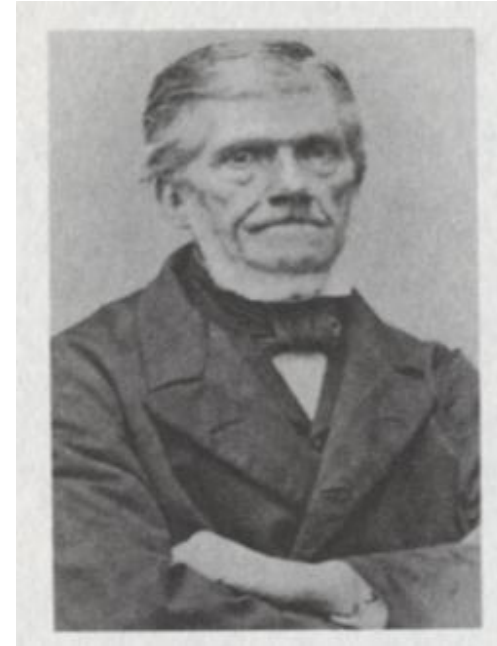


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Cocoa Processing

Alkalization (Dutching)

- The addition of an alkaline salt
- Conditions:
 - Temperature, Alkali, Steam, Water, Air
- Flavor and color development
 - Flavor = Fudgy Note
- Labeling
 - Natural = cocoa
 - Alkalized = cocoa (processed with alkali)



C.J. van Houten (1801-1887)



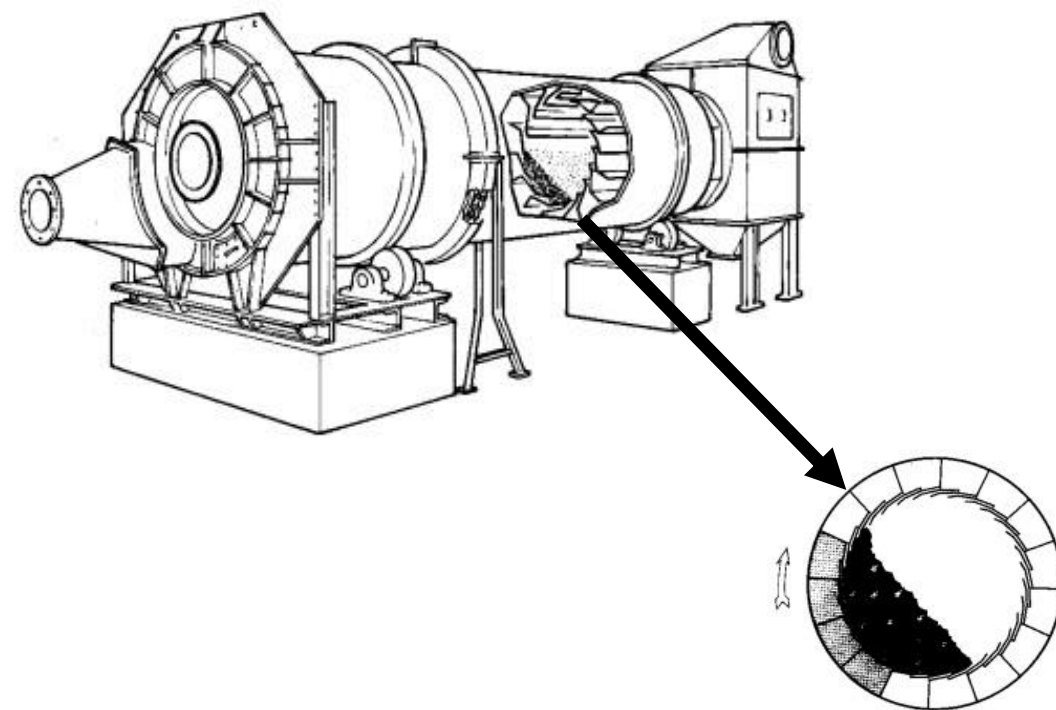


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Cocoa Processing

Drying & Roasting

- Determinant of final liquor flavor
- Development of flavor and color (Maillard Reaction)
- Volatilize acids and astringents
- Parameters affecting flavor
 - Type of roaster – Continuous vs. batch roasters
 - Final temperature (~180 - 300°F) and length of roasting
 - Low roast (mild), Medium, High roast (intense)





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Cocoa Processing

Fat Content of Cakes

- 10/12%
 - The lowest fat content liquor presses can produce
 - Most common type of cake
- 22/24%
 - Industry standard for high fat cocoa
- Blends: 15-17%, 20-22%
 - Produced by blending 10/12% and 22/24% cakes



11% Fat vs 23% Fat

Cocoa Powder Collection

Full Range of Natural and Dutched Powders



Natural

Dutched (Alkalized)



deZaan

Cocoa Processing



Breaking & Winnowing



Sterilizing & Alkalizing



Roasting



Grinding



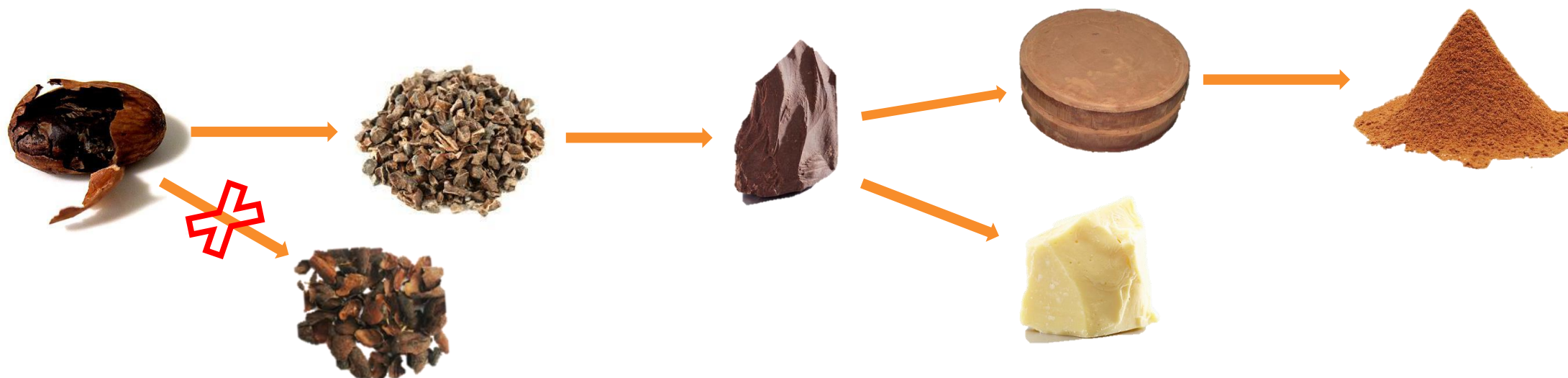
Pressing



Milling



Tempering





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