



deZaan

Biscuits & Bakery

Celebrate the art of baking
with superior cocoa powders

Applications

COCOA POWDERS FOR DARK CHOCOLATE MUFFINS, CAKES, AND BROWNIES



D11S Offers full-bodied cocoa flavor, ideal for indulgent cakes.

D11SQ Provides a rich, dark chocolate taste and intense brown color.

D11RB Gives unique cocoa flavor with slightly bitter notes and an appealing dark brown color.

O11DQ (Master O1) A master-crafted organic cocoa powder with a vibrant brown color and rich chocolate taste.

BLACK COCOA POWDERS FOR COOKIES, BISCUITS, AND CAKES



D11B For black cookies and biscuits with an intense cocoa flavor.

D11EB One of the darkest cocoa powders in the industry that still gives a clean, strong cocoa flavor.

D11L Our latest powder, supporting customer requests for lower alkalinity dark brown cocoa powders which do not compromise on either color or rich cocoa flavor.

ULTRA LOW-FAT COCOA POWDER FOR BAKING WITH SENSITIVE STRUCTURES



DOOZR With approximately 0.5% residual fat, this is the ideal solution for infusing wonderful cocoa flavor into baked goods with delicate protein structures such as meringues.

DARK, NATURAL COCOA POWDER FOR CLEANER LABELING



TRUEDARK The first ever, dark natural (non-alkalized) cocoa powder to offer powerful cocoa taste and rich brown color. Craft new or existing bakery recipes to meet growing market demand for transparent ingredient lists.

Bakery expertise

A FOCUS ON QUALITY

With more than a century of cocoa expertise, our carefully selected cocoa beans are processed into high quality cocoa powders that ensure the production of consistent biscuit and bakery products.

FOR CREATIVE PARTNERSHIPS

Impressive sensory experiences that delight and excite require the right ingredients. Our diverse range of cocoa powders supports the development of new application creations or recipe reformulations.

MEET YOUR MATCH

Our distinctive natural and alkalized cocoa powders are specially formulated to perfectly complement bakery recipes.



Discover more inspiration in the
deZaan Magazine: Bakery edition



Product specifications

TYPE	FLAVOR*	COLOR	FAT %	pH
TrueDark (N11D, non-alkalized)	mild cocoa	medium brown	10-12	5.6
Master O1 (O11DQ, organic)*	mild chocolate	light brown	10-12	7.0
D11L	strong chocolate, mild bitterness	dark brown	10-12	7.0
D11A	mild chocolate	medium brown	10-12	7.2
DOOZR	intense chocolate	bright red	<0.5	7.8
D11CK	distinctive cocoa, mild bitterness	dark red	10-12	7.8
D11CE	dark chocolate	dark red	10-12	7.9
D11S	full-bodied cocoa	red-brown	10-12	8.0
D11SQ	rich cocoa and chocolate without bitterness	dark brown	10-12	8.0
D11RB	strong bitter cocoa	very dark brown	10-12	8.1
D11B	strong bitter cocoa	black	10-12	8.1
S85	full-bodied cocoa with unique chocolate notes	dark brown	10-12	8.3
D11EB	strong cocoa	black	10-12	8.5

*flavor profile might differ depending on the type of product application



Scan here to
request a sample

Master 01 / 011DQ
LIGHT BROWN

D11A
BROWN

TrueDark / N11D
MEDIUM BROWN

D11S
RED BROWN

D00ZR
BRIGHT RED

S85
DARK RED-BROWN

D11SQ
DARK BROWN

D11CK
RED

D11L
DARK BROWN

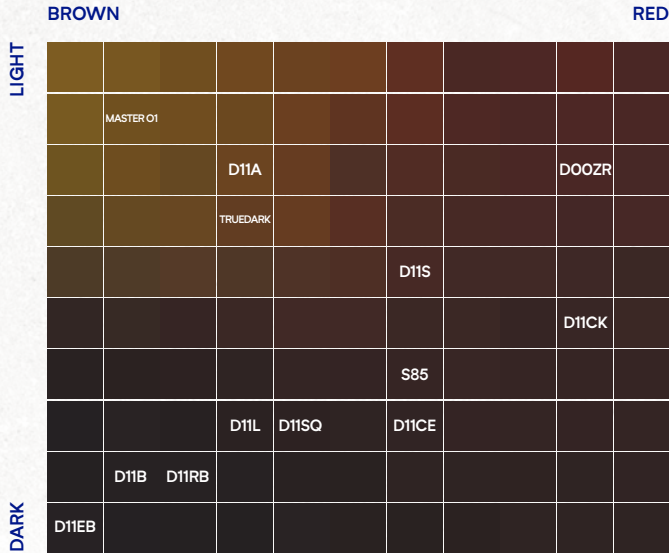
D11CE
DARK RED

D11RB
VERY DARK BROWN

D11B
BLACK

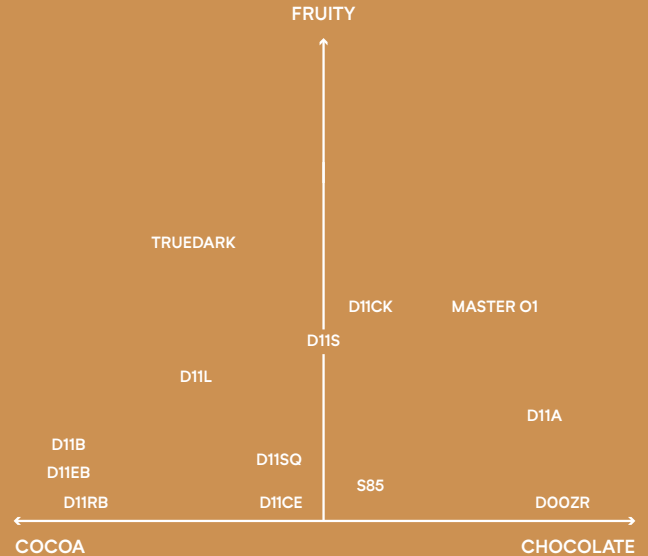
D11EB
EXTRA BLACK

Cocoa Powder Intrinsic Color Profiles*



*The deZaan color matrix represents intrinsic colors as they are reflected in standardised water base; color in final product depends on formulation and processing conditions.

Cocoa Powder Flavor Profiles



Get in touch with the team at deZaan



Introducing Cocoa Compass: Our commitment to sustainability for meaningful impact

01

FOCUSED ON FARMERS



Explore the latest
Cocoa Compass Report

02

EMPOWERED TO GROW



03

INVESTING IN NATURE




deZaan



deZaan



Scan here for
more information!

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 for more information about how we can best support your initiatives and ambitions.

ofi
make it real