



Joanes



AJ11PK

Black alkalised cocoa
powder without any
added sodium

A healthier choice

A unique innovation from Olam Cocoa's Product Development experts, AJ11PK is a new, black cocoa powder without added sodium. Created by using proprietary processing technology, AJ11PK is less bitter and less alkaline than traditional black cocoa powders, yet it still delivers superior flavour and colour impact. AJ11PK can support food manufacturer's health initiatives and assist consumers in reducing dietary sodium intake without compromising on product quality or sensory characteristics.

Fat content: 10 - 12%

pH: 8.0 - 8.4



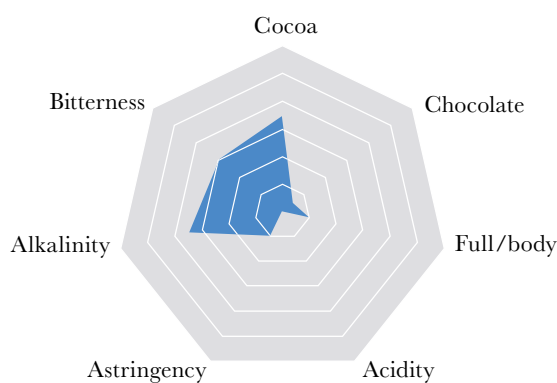
Intrinsic colour as reflected in standardised water base*



Extrinsic/dry colour is only illustrative*

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

Flavour



Applications



Cookies, cakes



Biscuits, wafers

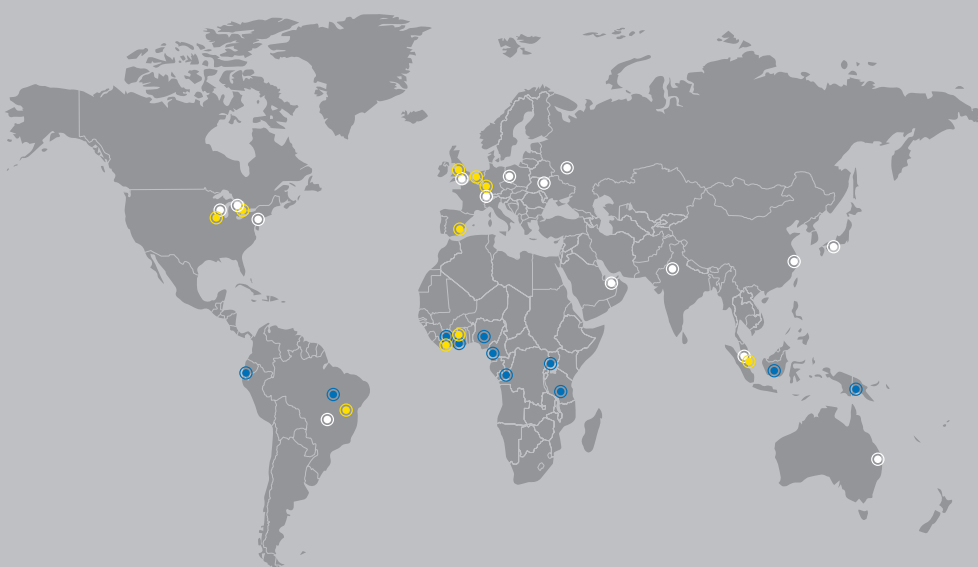


Confectioner's coatings

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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