



Engineered for excellence

High-quality cocoa ingredients



Cocoa: From tree to treat

As the #1 global cocoa originator and one of the top 3 grinders, ofi is your innovation partner to create great tasting products aligned with consumer trends, sustainability goals, and traceability across applications. We offer one of the largest most consistent quality cocoa powder flavor & color ranges, along with butter and liquor, supported by a reliable supply chain and a team of dedicated cocoa experts.

Through our deZaan range, we're also focused on helping to create a more sustainable future for cocoa. Our Cocoa Compass ambition sets challenging goals to support farmer livelihoods, put children first and protect nature. ofi helps make it real.



Flavorful cocoa powders

**Rich flavor, color & mouthfeel.
Consistent versatility across applications.**

We understand your formulation and manufacturing challenges. Our premium powders offer outstanding taste, color, quality and consistency, plus fine particle size for optimal flavor, and mouthfeel,

Since 1911 from our foundation on the banks of de Zaan river we have been global leaders in premium cocoa ingredient innovation. Today we are continuing our passion for progress, by pioneering new techniques and technologies, to advance new possibilities for cocoa ingredients.

Smooth cocoa liquors

Rich smoothness key to confectionary.

Our cocoa liquors have been crafted from different origins and roast levels, using over 110 years of cocoa expertise. We prioritize sustainable cultivation and production processes and ensure we continue to refine our ingredient solutions to deliver quality products.

Cocoa butters that 'snap'

**Creamy texture and mouthfeel
for confections.**

The solid structure and 'snap' consumers love in chocolate bars, and an ideal texture for a creamy mouthfeel.

Our cocoa butters boast the richness and silkiness required to manufacture chocolate, confections, and more.



Scan here for
more information!

Product list

Cocoa powders^{1,2}

Premium flavor: From fruity to bitter, cocoa to fudgy.

Rich color: Light brown to bright red, dark brown to black.

Alkalization type	Fat
Natural/Non-Alkalized	Zero (0.5%)
Light	Low (10-12%)
Medium	High (22-24%)
Dark	
Red	
Black	

Speciality powders

Organic ³ :	Master O1 (O11DQ)
Single Origin:	Ghana (D11MG)
Natural Dark:	True Dark (N11D)

Cocoa liquor (Mass)^{1,2}

Medium roast

Block, ingot: Ivory Coast, Africa

Kibbled: West Africa

*Liquid options available

Cocoa butter^{1,2}

Pure, prime pressed for outstanding stability and quality.

Natural, Deodorized, or Organic Deodorized.

Cocoa beans²

Other ofi ingredients

Coffee, Dairy, Nuts, Spices

Certification options

¹Quality certifications:



²Sustainability systems:



³Organic:



Hero powders - Dry/Wet



10/12 SN

Whole bean roasted natural cocoa, creates a deep color and intense chocolatey flavor.



D11S

Versatile intense cocoa taste, rich, red-brown color. Excels in dark chocolate applications & inspires creativity with its complex sweet, and bitter notes in baked goods.



D11B

Powerfully strong cocoa flavor and black color. Notably bitter and bold, ideal for visually striking cookies and biscuits.

Applications



Ice Cream



Bakery



Dairy



Confectionary & Compound Coatings



Cereal



Beverages



Plant Based

Cocoa Compass: is our ambition to make the future of cocoa more sustainable, setting challenging goals to tackle important issues facing the cocoa supply chain by 2030 within our cocoa company.



Ready to work together?

Contact your account manager directly or **ofi** via the QR code.

See more of what **ofi** can do for you at **ofi.com**

ofi
make it real