

# Natural Potential. Unleashed.

Introducing **ofi**

We believe in raw potential – of nature, ingredients, people, technology, ideas.

We don't just accept what's put in front of us.

We ask, what else could this be?

At every level we use our imagination and expertise to find more creative, productive, and sustainable ways of doing things.

And whoever we're with, whatever we're doing, we always **make it real.**





# olam food ingredients is now ofi

**We're a global leader, offering naturally good food & beverage ingredients and solutions.**

Pioneers at heart, we operate at the forefront of consumer trends to provide food & beverage manufacturers with products and ingredients that will delight their consumers. Making a positive impact on people and planet is all part of the delight. With a deep-rooted presence in the countries where our ingredients are grown, we are closer to farmers, enabling better quality, and more reliable, traceable and transparent supply.

Supplying products and ingredients at scale is just the start. We add value through our unique, complementary portfolio of natural, delicious and nutritious products.

With our fresh thinking, we help our customers unleash the sensory and functional attributes of cocoa, coffee, dairy, nuts and spices so they can create naturally good food and beverage products that meet consumer expectations.





## Our journey so far

We are privileged to carry with us the 30-year legacy and rich heritage of Olam, and that DNA of ambition and growth will continue to drive us in the future.

In January 2020, Olam International announced a re-organization of its business to create new operating groups, one of which is **ofi** (olam food ingredients).

In 2021, olam food ingredients rebranded to become **ofi**, setting it out as a fresh and distinct business that can help customers harness the natural and sustainable food and beverage trends so prevalent today.

**ofi** operates in ~50 countries serving over ~11,000+ valued customers globally, with around ~18,000+ people.

Employing  
**~18,000**  
people

Serving  
**~11,000**  
customers globally

Operating in  
**~50**  
countries

**19**  
innovation centres



## Innovating everywhere

**Sourcing nuts, cocoa beans, coffee, spices, and producing milk at scale, is just the start.**

Our focus is on innovating in all areas of supply chains and taking care of our ingredients from plant to palate. Whether it's introducing digital tech to improve traceability and reliability of supply, or helping spot trends and responding to them with new plant-based tastes and textures.





# Making a positive impact

**Our purpose is to be the change for good food and a healthy future.**

We believe our scale and reach, combined with our mindset, sets us up to be agents of change. We source, grow and manufacture ingredients that are good for farmers' livelihoods, for consumers' health and wellbeing, and for the world around us.

Sustainability has been a big part of Olam's identity since the start, supporting both the Millennium Development Goals and the Sustainable Development Goals of the United Nations Development Program. In 2018, this commitment was taken further with AtSource, the revolutionary sustainability insights proposition.

## AtSource

### Transparency at your fingertips

**With AtSource, customers can trace the social, economic and environmental impact of a product from farmer group to the factory gate.**

The AtSource dashboard helps customers assess sustainability risks and overall performance in supply chains. It can also provide a deep level of transparency, in one single, comprehensive view across specific supply chain sustainability parameters.

With these insights, our customers can report on sustainability metrics and initiatives accurately, build their brands by demonstrating impact and work with us to drive positive change for farmers, communities, and eco systems.

# Appeal to modern consumers and make it natural, nutritious & delicious

**Delight consumers, grow your business, create real change for people and planet.**

Innovation isn't just exciting, it's baked into the **ofi** way of working. We co-create with our customers to inspire new concepts and solve for challenges they face in developing relevant products for their consumers, while delivering value to their business.



### Benefit from our expertise and fresh thinking!

Make the most of our unique ingredients portfolio and discover new ways to create appealing products.

The choice is yours:



#### Deliver on wellness and nutrition needs

Engage the wellness market and nutrition-conscious consumer. Harness the health benefits of dairy ingredients, spices and nuts to create tasty, nutritious products that consumers love.



#### Develop plant-based alternatives

Develop new plant-based recipes such as cashew cheese and nut-based chocolate drinks. Compete in the vegan and vegetarian sector, and tempt consumers who have switched to plant-based foods.



#### Discover indulgent sensory experiences

Enhance the taste experience, improve texture, delight the senses. Use our natural ingredients derived from cocoa, coffee, dairy, nuts or spices to create delicious new products or refresh existing ones.



#### Go natural and clean label

Celebrate naturalness and move away from ultra-processed ingredients. Create clean-label recipes with fewer, simpler ingredients. Source organic and GMO-free ingredients with no artificial flavours or preservatives.



# Our product platforms

Our cocoa, coffee, dairy, nut and spice ingredients are heaped with sensory and functional features – while we're also able to offer product that is traceable, sustainable and transparent.

So you can develop winning consumer products in bakery, beverages, chocolate & confectionery, dairy & desserts, savory & culinary and snacking categories with ease, scale and integrity.

## Cocoa expertise that spans continents

With our high-quality cocoa ingredients, customers can bring to life just about anything consumers can imagine, combining bespoke sensory characteristics with sustainability impact. Working with partners across the supply chain, we strive to build a positive future for cocoa and create indulgent treats that consumers will love. The opportunities are endless.

### Ingredients:

- Cocoa powder
- Cocoa liquor
- Cocoa butter
- Specialty fats

For over 110 years we have been advancing the sensory expectations of cocoa ingredients. Today, as part of ofi, deZaan continues to advance the possibilities for cocoa ingredients and set new standards in quality through our powerful combination of expertise, passion and technology.

From our sites in the Netherlands, Germany and Singapore, we produce industry leading cocoa powders, cocoa butters and cocoa liquors specifically tailored to food and beverage manufacturing processes. Through our advanced cocoa innovation capabilities and proprietary processing technologies we offer customers cocoa ingredient consistency and quality at scale.



## Delivering a sustainable, quality cup of coffee

Our year-round presence in 18 coffee-origins, along with our integrated processing capabilities means we can deliver coffee-products that support local producers and delight consumers around the world. From a rich Brazilian robusta and floral Zambia arabica, to a range of high-quality soluble products; we cater to the tastes and formats of specialty roasters, household brands and private label.

### Ingredients:

- Green coffee
- Soluble coffee
- Liquid extract
- Cascara



## Dairy is our everyday forté

Our dairy ingredients help customers create tasty, nutritious and convenient dairy products across many categories.

Known for their nutritional, health as well as their taste and texture benefits, our ingredients are used in a wide range of dairy-based beverages and desserts, confectionery and bakery applications.

### Ingredients:

- Whole milk powder
- Skimmed milk powder
- Fat-filled milk powder
- Buttermilk powder
- Whey products
- Lactose
- Casein



## Delivering exceptional quality, customizable solutions and supply chain excellence

From the orchard to the store, we're working to reduce our environmental impact.

Packed with natural and nutritional goodness, the variety of end products that we can co-create with our customers is almost endless. From traditional trail mixes, plant-based barista milks and vegan cashew cheese to gluten-free almond flour cookies – the applications span the bakery, desserts, beverages & snacking categories.



### Ingredients:

- Customized formats – natural, blanched, sliced, diced, slivered, roasted (dry/oil)
- Organic options
- Nut paste & oil
- Nut flour & protein powder

## Making flavor real

ofi is a fully integrated spices supplier, actively engaged with partner farmers to supply high quality ingredients to customers around the world.

We provide all the spices you need for your next innovation, from kitchen staples like pepper to bespoke, trends-led regional spice blends and even organic options. Whether you're looking to capitalize on consumer trends, strengthen your sustainability parameters or tackle traceability, ofi can help make it real.



### Ingredients:

- Dried onion & garlic
- Chiles
- Herbs
- Tropical spices
- Salts
- Pepper
- Purées
- Seasoning blends



## What do you want to create next?

The world of food & beverages is constantly moving. Consumers demand products that are natural, nutritious and sustainable. They also expect delicious. Team up with us to create new products and better recipes, and stay ahead of the competition.

# From ingredients to real food

### Bakery

**Your next cookie filling, cake topping, pie crust, biscuit crumb or bread mix starts with our playground of ingredients.**

Imagine new flavors, textures and colors that delight consumers and protect the people and planet around them. Our cocoa powder and nut pastes create indulgent center-filled cookies with a premium texture and natural twist. And that's just the beginning...



### Chocolate & Confectionery

**The world loves cocoa - in chocolate, confectionery, ice cream, bars and desserts.**

And we keep asking ourselves, how can we make these better for our bodies and planet? We're bringing fresh thinking to the table - like reducing sugar and sodium in recipes with clever cocoa creations and vegan, organic and traceable solutions. What about a vegan 'milk' chocolate bar with our gluten-free and grain-free cashew flour?



### Savory & Culinary

**For us, it's about making everyday meals extraordinary. Together, we can create sauces, nut-based cheeses and spice blends that fulfil existing desires or even feed new ones, so we can all look forward to inspiring meals.**

Try putting a new spin on traditional dishes with trend-led ingredients like our choco mole sauce inspired by the Oaxaca region of Mexico. Created with authentic spices and premium cocoa, this sauce is rich in antioxidants with a deep color and enticing aroma that will excite the senses.



### Beverages

**Cold-brew spiced coffee and golden milk, made with dairy powder or nuts to suit modern consumer preferences.**

There is no such thing as a basic ingredient. Even the simplest raw material can make a real difference if we can harness its true potential. With **ofi**, you can customize and co-create from plant to palate to find taste, texture and nutritional profiles that make your hot, cold, or plant-based beverages unique.



**Emerging flavor trends in milk, yogurts and ice-creams provide a real opportunity to create healthy, tasty and indulgent formulations.**

Using cocoa alone, our R&D specialists can help you tackle challenges in both dairy and plant-based desserts. Why not try new twists on familiar pairings, such as a chocolate doughnut with coffee-flavored ice cream? Or pair our Fresco cacao powders with pea, nut, or oat ingredient bases to reduce bitterness in FMP formats?



### Dairy & Desserts

**Join our search for the next trail mix, cereal, or snack bar hit. Together, we can find new ingredient combinations that deliver it all: taste, texture, nutrition, and traceability.**

Take consumers on a journey through the world's most vibrant cuisines with seasoned nut recipes drawing on our Blends of the Americas spice range, including Blanched Almonds with Spicy Citrus Coast and Candied Cashews with Warm Sedona Sunset.



### Snacking







**Curious about our  
global presence?**

We are here for you, around the  
world and around the corner.

**Are you facing a specific challenge?  
Do you have a new idea? Let's talk.**

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