



Unicaao



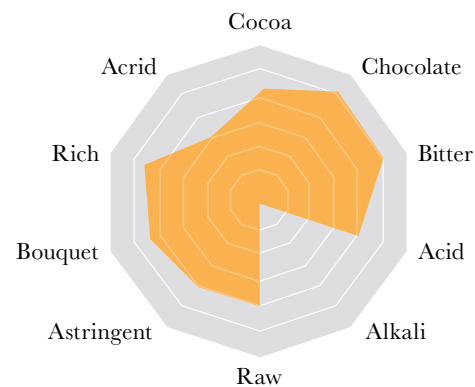
BM2001

Côte d'Ivoire whole bean
roasted cocoa mass

To achieve an even more distinct West African cocoa flavour expression, a dedicated R&D team and on-site sensory panel at our factory in San Pedro, Côte d'Ivoire, have helped resurrect the traditional whole bean roasting method for cocoa mass.

Allow your end product to benefit from the rich, full flavour bouquet of whole bean roasted cocoa mass with our Unicao BM2001.

Flavour



Complex and unique flavour bouquet from West Africa.

Packaging

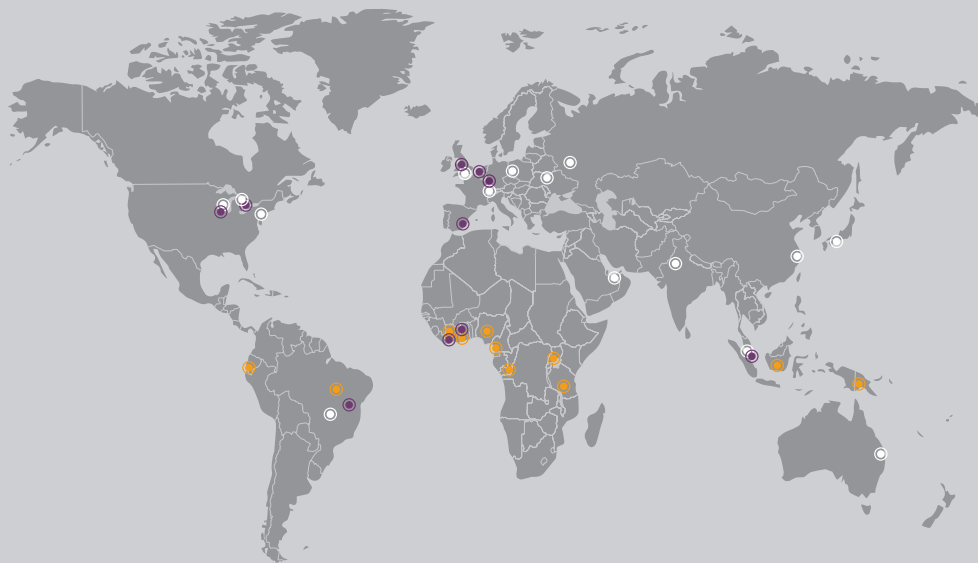


Ingots

The innovative packaging of these ingots makes them:

- easy to handle, as they are packaged in weights of either 12.5 kg or 25 kg
- easy to unwrap (unwrapped ingots are also available), which results in minimal losses
- easy to melt, due to the improved shape with longer walls; reducing required energy use
- environmentally friendly, as individual ingots are carton free; cutting down on costs associated with carton disposal

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

Contact

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Certifications available on request

