



COCOA
SINCE 1923





INTRODUCTION

CREATIVITY AND RESPONSIBILITY

In a world with a population growing towards 10 billion, where the challenges of feeding everyone get bigger every day and where the effects of climate change are increasingly evident, it is our duty and responsibility to utilize earth's scarce resources fully.

We strongly believe that something potentially beautiful should not be wasted. At JS COCOA we use our creativity and take our responsibility by creating the beautiful from every cocoa misfit.

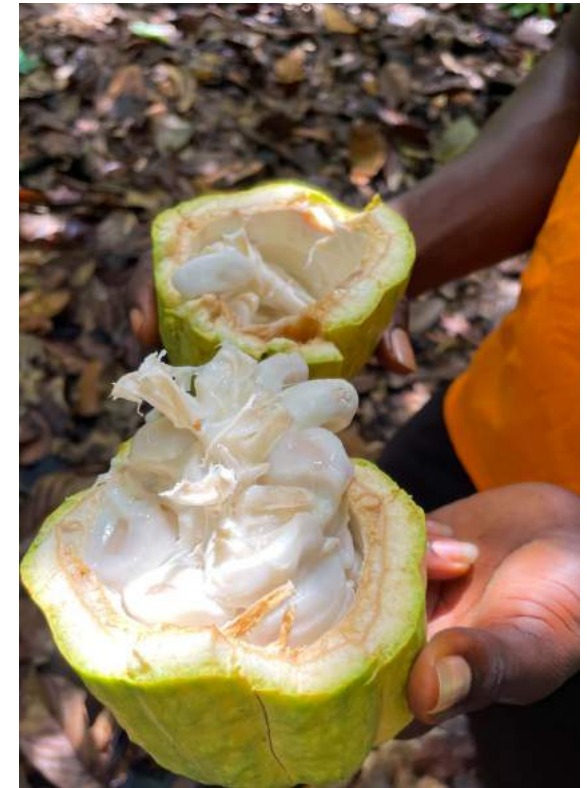


WE CREATE THE BEAUTIFUL, FROM EVERY COCOA MISFIT

Cocoa is all about high quality! “Not all of a years” harvest is accepted by the highly selective cocoa industry. What happens with all the ‘great beans’ not making the cut? JS COCOA developed a smart, sustainable and socially relevant solution with the goal to leave no good bean behind.

In Ghana JS COCOA set out to develop a sophisticated and fine-mazed network of farmers and transporters, to collect and trade these specific extraordinary beans to be used in our production process. That’s how the beautiful RESIGHA saw daylight back in 1984 in the heart of Ashanti region, a wholeblood daughter of JS COCOA. Every harvest season RESIGHA agents meet with cocoa farmers to discuss, to trade, and to collect the remaining stocks. A valuable way of trade for farmers, bringing them additional income facilitated by JS COCOA and RESIGHA. But also inspi-

ring encounters to catch up on the newest technology and economic developments, to deepen social bonds, and strengthen community cooperation.





COCOA POWDER



ZERO

JS COCOA Natural cocoa powder ZERO creates a warm red brown color in your food product. This highly defatted cocoa powder is the solution for customers looking for affordable cocoa content in the segments cookie and biscuits, bakery products, confectionery and compound coatings & fillings. Produced in Zaandam from Theobroma cocoa, natural cocoa powder ZERO brings intense colouring capabilities, unique solubility in (cold) liquids and low calories, always at an attractive price.



ZERO.



NERO.

NERO

JS COCOA Alkalized cocoa powder NERO is a unique intense dark cocoa powder, with an exceptionally low fat content. With its mild alkalization process, the NERO has a relatively light alkali and pH level in the dark range, resulting in brilliant dark coloured products like biscuits, brownies, muffins and coatings. This highly defatted cocoa powder is also applied in fat-sensitive products such as macarons, meringue, marshmallows and nougat. NERO alkalized cocoa powder is produced in Zaandam the Netherlands from Theobroma cacao and brings intense colouring capabilities, unique solubility in (cold) liquids and low calories always at an attractive price.





COCOA BUTTER





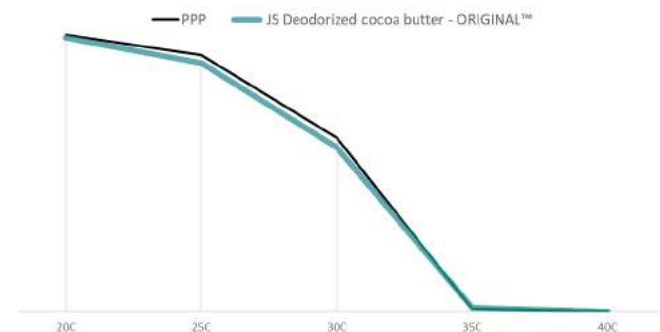
ORIGINAL.

ORIGINAL

Deodorized cocoa butter ORIGINAL is produced for premium quality chocolates. With a steep melting curve and a perfect crystallization. A pure cocoa butter, clear from off flavors and odors and ideal for chocolate tablets and pralines.



MELTING CURVE





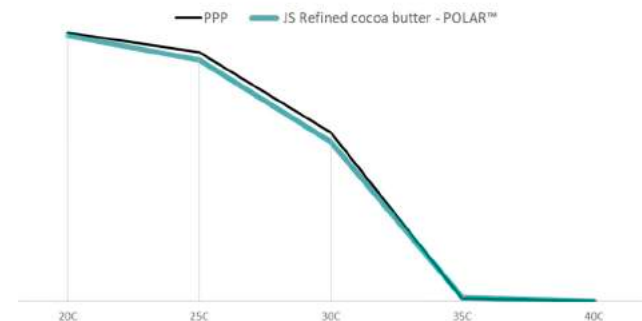
POLAR

Refined and deodorized cocoa butter POLAR is a premium ingredient for the production of ultrawhite chocolates, also used in some high end cosmetics, pharmaceuticals and personal care products. The combination of specially selected cocoa beans and the additional refining result in this delicate paper-white cocoa butter, only for the best and premium products.



POLAR.

MELTING CURVE





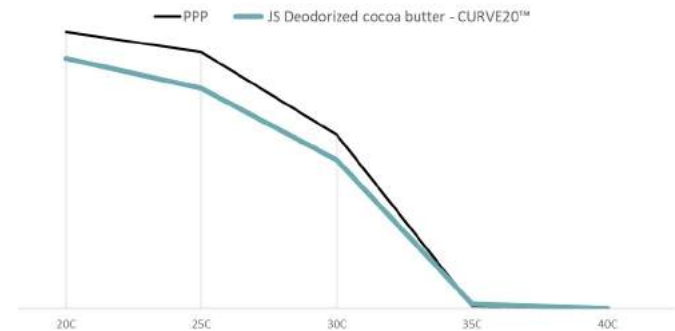
CURVE20.

CURVE20

Deodorized cocoa butter CURVE20 is the best choice for any quality conscious chocolate producer that also aims for a good value for money proposition. This clean and clear, odor and flavor free deodorized cocoa butter has a nice crystallisation and melting curve and works in any chocolate product to bring many smiles on the faces of your customers.



MELTING CURVE



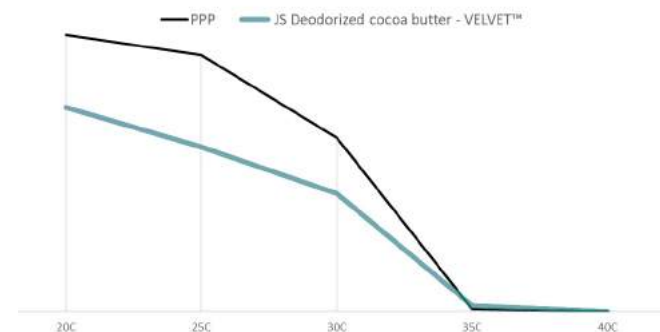


VELVET

Deodorized cocoa butter VELVET is known by many under the name Schoemaker butter. We have been producing this specialty since the old days and still today we bring this smooth, creamy and velvety cocoa butter to many of our customers across the globe. It is great for ice cream and cereal bar coatings, for the production of chocolate sprinkles, molded shapes and in spreads to replace palm-based fats. Some use it to make their chocolates softer for pressed inprints. Others use it for its unique low free fatty acid content. Whatever the application, always an affordable solution.



MELTING CURVE

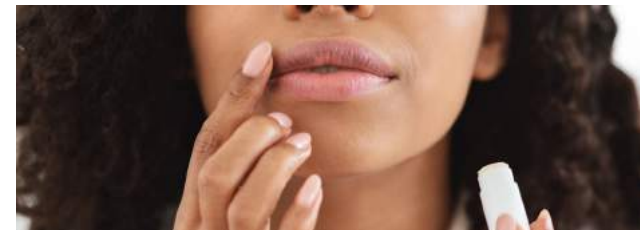




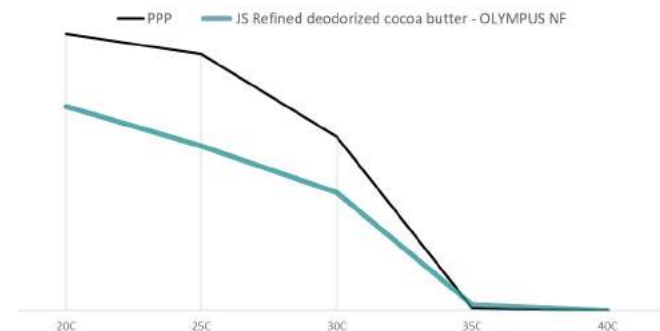
OLYMPUS.

OLYMPUS

Refined and deodorized cocoa butter OLYMPUS is a very low free fatty acids containing cocoa butter for sensitive cosmetics, pharmaceuticals and personal care products. It has a very smooth, creamy and velvety structure. Is very clear and clean and light colored. It is FDA approved and part of USP-NF standards. OLYMPUS is the market leading brand in the USA already for decades.



MELTING CURVE





CONTACT

TOGETHER WE CREATE MORE

We play a small but significant and impactful role in the world of cocoa and chocolate and are widely known for our unique combination of specialized production processes.

We pride ourselves to a long tradition of specialised production techniques and innovative products, but we are equally proud of our substantial network in the food, cosmetics and pharmaceutical industries worldwide.

We are a dedicated and long-term partner for customers in various industries and respond to our customer's needs with flexibility and enthusiasm.

Let's connect!

JS COCOA
Diederik Sonoyweg 1
1509 BR Zaandam
The Netherlands
T: +31 (0) 75 650 48 10
www.jscocoa.com





Daan Reitsma
Managing Director



Paul Silva da Cruz
Financial Director



Pieter Schulting
Commercial Director

P: + 31 75 650 4801
M: + 31 6 2425 9293



Adrie Kuijper
Technical & Operational manager



Nadia Abed
Planning & Logistics Officer

P: +31 75 650 4810
M: +31 6 52 36 0669



Tim Smits
GM Resigha & West Africa Sourcing

NL: +31 6 1568 6301
GH: +233 50 166 8998



Henny van Luit
Production Manager

P: + 31 75 650 4827
M: + 31 6 2394 3289



Stephan Kruihof
Lab & Technical Applications Manager



Isabel Soler
HR Manager



Emmelie Spaans
Administrative Support

P: +31 75 650 4810
M: +31 6 52 36 0669



Joshua Antoh
Field Operations Manager Resigha Ltd.



Pieter van der Zee
Purchasing officer

P: + 31 75 650 4823
M: + 316 1542 9442



Frank Prempeh
Finance Manager Resigha Ltd.