

AZZAN[®]

Coffee & chocolate

NATURAL
COFFEE
CHOCOLATE

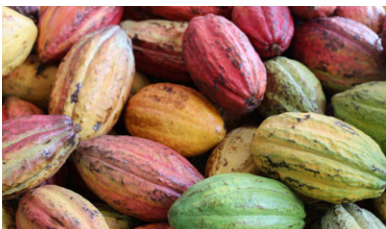
Azzan - Since 2014
Fresh Coffee & Chocolate
From Buon Ma Thuot



AZZAN DARK CHOCOLATE



The Azzan chocolate bars are made manually and entirely with cacao ingredients, grown and taken care organically on an isolated island with many M'Nong minorities living. The island is lying in a very large lake. The surface of lake is larger than 500 ha. This is the second largest freshwater lake of Vietnam which is filled with silt from Krong Ana large river pouring in all year round.

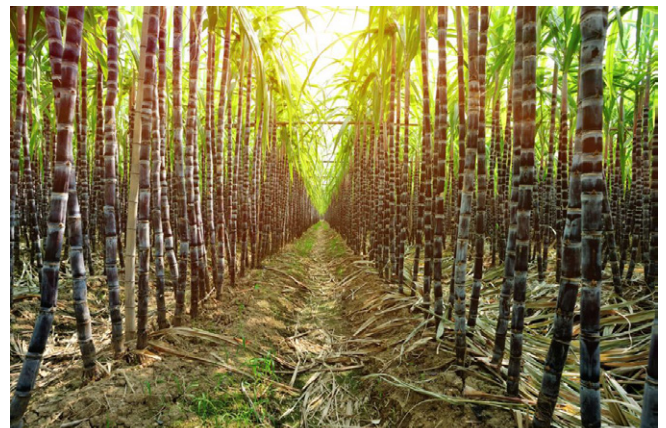


Because of growing in nutrient-rich Bazan red soil with the height of 550 m above the sea level, cacao in this region has a special taste with taste of dried fruit, cinnamon and the fragrance of flowers, but most clearly is lavender, the fullness taste of cacao, the fat of the butter in the cocoa beans and especially the sour taste of just ripe fruit that there is not many cocoa in the world can have.

Azzan only uses the finest cacao beans in the Central Highlands to ferment to reach the standard of > 90%, and then the specialist in roasting of Azzan will roast with the chart of roasting profile that we have founded in many years of research and development. With this roasting profile, we can keep the most precious inherent flavour in cacao beans.

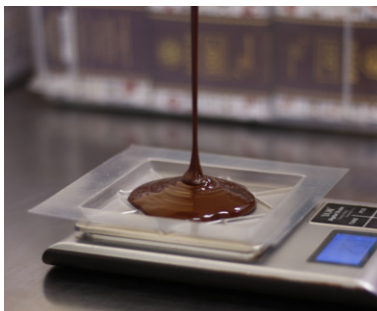
The other steps to make a perfect chocolate bar in terms of colour, shine, aesthetics, packaging, and preservation ... all of us make manually and strictly control in every stage of the process.

To get the sweet taste but not intense, good for health of consumers and to excite the appetite when enjoying, we choose the sugar from the juice of sugarcane (6 kg of sugarcane juice after evaporation and condense, we can have 1 kg of pure sugar). The sugar cane is usually grown in the countryside of Quang Ngai, Vietnam.

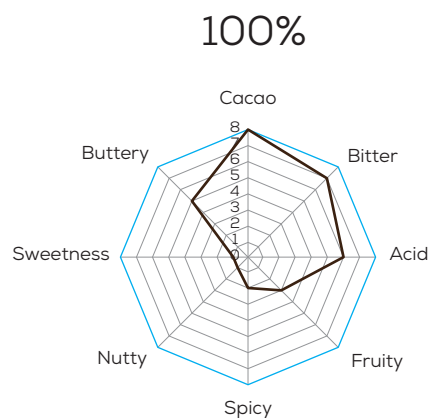
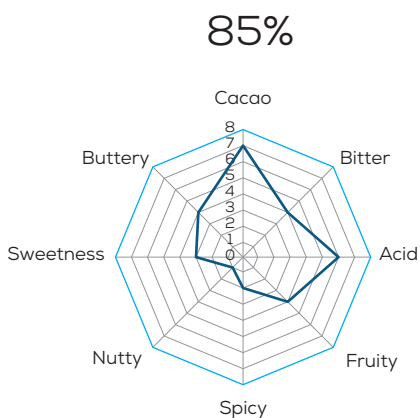
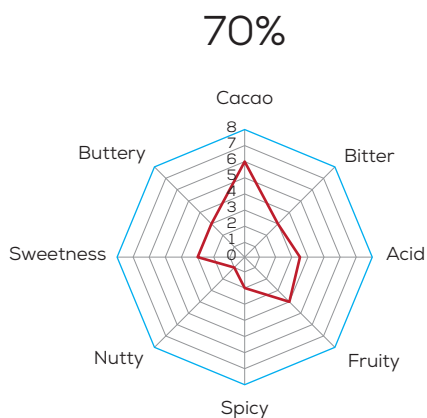


Our packaging is designed on the idea of regional culture with decorative motifs of objects, houses, animals, festivals, sound of wind, sound of pouring water, sun, etc. These are daily images which are very closed to the life of people here and the typical culture of Daklak, Tay Nguyen. We would like to introduce and send the message of preserving these special cultures to all of our friends in the country and all over the world by sending in our chocolate products with the hope of selling them more and more in many places and with the meaning that many people will know about the outstanding cultural image of the Central Highlands, Vietnam.

For the outer layer, we use a kind of thick paper as a better protective layer for the chocolate. With the Azzan Chocolate Logo located on the top, we get the idea from a cacao cut horizontally and squeezed in gold. It is highlighted on different colours background of the different types of chocolate bars as a spotlight and help to find quickly, clearly, it is Azzan chocolate bar.



AZZAN CHOCOLATE TASTING NOTE:





CHOCOLATE PRODUCTION PROCESS



Cocoa beans



Fermentation



Drying



Cut test



Roasting



Winnowing



Cacao nibs



Moulding



Conching



Grinding

+ Cacao butter
+ Cane sugar



We work directly with farmers and cooperatives to guide them the ways of care, harvesting and processing coffee & cacao with good quality and we offer the output consuming of products stably with additional support of price to ensure the sustainable income and commitment to grow, produce coffee & cacao for farmers and Co-operative.

We want take part in every step of the process from planting, caring, harvesting, processing, roasting to finished packaging to control and create the best products.

Our dream is to produce products from coffee, pure cacao with quality and safety recognized by the community and honoured in each place, each country that we come.



VISION

To become an organization that orients the culture of enjoying and provides agricultural products with high quality – to be recognized by the community.



MISSION

To bring the high quality standards for products from Vietnamese agriculture (coffee and cacao)



CORE VALUES

- To think and act based on the benefits of people.
- To research on the creativity of enjoying art and production science.
- To live creatively, romantically in a scientific and ethical environment

HISTORY OF FOUNDATION



Azzan was established in July 2014, specializing in the production of coffee materials and the production of finished products of ground roasted coffee.

At the beginning of 2015, we have noticed more and more in potential materials in Dak Lak which is cacao. We started approaching cocoa farmers and we also planted 5 ha for trial in different districts in Daklak.

At the beginning of 2016, we have successfully researched on products made by cacao and started to develop products made by cacao which are Dark Chocolate and Cacao Powder, Cacao Butter with the material from Cacao DakLak, Vietnam.

The company has two co-founders, who are Mr. **Tran Quoc Tung** and Mr. **Nguyen Nam Phuong**.

BRAND MEANING:

AZZAN is Hebrew, meaning "Strength of community"

Azzan tends to two communities which is the community of farmers who directly produce coffee and cacao. We want to provide technical support, knowledge to farmers to produce coffee and cacao with quality and sustainable materials and we commit to offer the output consuming of products with additional support price to improve the life of farmers.

The second community is the consumer community:

We want

- To pioneer in making coffee with good quality, good for consumers' health and want them want to enjoy good coffee and suitable with the money they spend.
- To make chocolate bars with different and delicious taste from the source of cacao in Vietnam - Daklak. We would like to introduce to everyone in the world about a special type of chocolate that is made from cacao planted in Central Highlands, Viet Nam.

COMPANY'S INFORMATION:

Company's name: Azzan Joint Stock Company

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THANK YOU !

