



# Take cocoa powder further

## Cocoa Powder Extenders

Thanks to strong analytical expertise in decoding cocoa from an aroma point of view, the dsm-firmenich flavorist team has created a portfolio of authentic cocoa powder extenders. With natural or artificial flavors, create delicious food and beverage products with up to 50% cocoa powder reduction without compromising on taste.

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Cocoa ingredients are used in a variety of applications, including desserts, ice creams, bakery, and breakfast foods. Amid challenging market conditions, cost-effective and cost-stable alternatives to traditional cocoa are needed. dsm-firmenich's high-quality taste solutions help reduce the amount of cocoa powder in a product.

Our solutions have been successfully validated in biscuits/cookies, fat filling, and UHT chocolate milk. All applications containing cocoa powder can be targeted: save on costs and alleviate some supply chain distress with our team of experts.

## Benefits of cocoa extenders:

- Restore aroma and profile in cocoa powder-reduced applications
- Provide cost-effective solutions at stable price and profile
- Artificial and natural solutions designed without cocoa
- Extract solutions to comply with extract regulation and specific claims
- Improved environmental footprint versus cocoa

## Not all cocoa is the same

Solutions are available for a variety of taste profiles, including:

Nutty	Malty
Caramelic	Creamy
Vanillic	Woody
Roasted	Dark
And many more!	

## Balance without compromise

Component	Deliverable
Top Notes	Propriety and unique molecules to boost volatile composition
Reaction Flavors	Mimic cocoa complexity
Bitterness	Restore gaps in cocoa-reduced recipes

*While we would like to share more, each solution is tailored specifically for each application, region, and cocoa type. Clients will each get a unique solution. Reach out to us today to get started!*

Up to  
50%  
cocoa  
powder  
reduction



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