



**SUSTAINABLE
REPLACER**

FOODSOLUTE® COCOACUT
COCOA POWDER REPLACER



GENERAL INFORMATION

Our **COCOACUT** is obtained as an upcycling product in cocoa production and is therefore a particularly sustainable product. It is made from the derived cocoa bean shell, which is normally disposed of in the production process.

COCOACUT is suitable for partially replacing cocoa in fat fillings, baked goods or other foods containing cocoa. To support **COCOACUT**, we recommend our partially de-oiled grape seed flour **GRAPESOL** to darken the cocoa colour, and we also have various options for boosting the cocoa flavour with Symrise flavourings.

ADVANTAGES

- Sustainable, cost-efficient alternative to replace cocoa
- Natural cocoa taste and colour
- Friendly labeling, can be labelled as „Cocoa Fibre“ or „Cocoa Shell Powder“
- 60 % Fibre
- Micronised < 30 Microns

Cost pressure	Sustainability
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| <ul style="list-style-type: none"> • Rising cocoa prices • Alternative to shrinkflation | <ul style="list-style-type: none"> • Eco friendly front pack labelling |
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Global Price Increases

March 2023 to March 2024

+ 405 %

OUR SOLUTION

FOODSOLUTE COCOACUT

- Cocoa Colour
- Cocoa Top Notes
- Cocoa Powder Taste

FS111002 COCOACUT

SYMRISE COCOA BOOSTER TOOLBOX

- Cocoa Flavours
- Chocolate Flavours
- Cocoa Top Notes

FOODSOLUTE GRAPESOL

- Partially de-oiled
- To darken the Cocoa Colour
- High fiber content

FS100755 GRAPESOL



We are looking forward to work with your individual base to create the best solution!

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