

## SMART CHOCOLATE SOLUTIONS FOR A CHANGING MARKET



As cocoa prices and supply becomes more unpredictable, manufacturers need flexible ways to protect product quality and margins. Whether you seek to replace cocoa partially or boost chocolate flavour more efficiently, Matrix offers two pathways to meet today's challenges.

# Cocoa Powder Replacer & Chocolate Flavours provide an effective way to manage costs while maintaining rich chocolate flavor.

### Cocoa Flavoured Premix The Smart Cocoa Replacer

A cost-effective and sustainable cocoa replacer for manufacturers looking to stabilise costs without sacrificing taste.

**Cost Efficiency** Reduce dependency on fluctuating cocoa prices.

Proven Cocoa Powder Reduction
Use up to 30% less cocoa without
compromising taste or texture.

Authentic Chocolate Experience Crafted for an indulgent, chocolate-like taste with mouthfeel and no additional colour required.

**Nutritional Benefits** Infused with carob, rich in vitamins, minerals, and dietary fiber.

**Versatile Application** Ideal for bakery, confectionery, instant drinks, and snacks.

**Heat-Stable** Retains rich chocolate flavor even in high-heat baking applications.

#### **Chocolate Flavours**Elevate Your Creations

Prioritise indulgence and authenticity while leveraging on some cost-savings

Cost Savings Reduce cocoa powder usage.

**Authenticity** True chocolate richness with high sensory appeal.

**Customisable** Tailored to specific applications, from creamy to dark chocolate profiles.

**Versatile Application** Perfect for bakery, confectionery, dairy, and beverage innovations.

**Label-Friendly Formulation** 

Flavour boost that fits seamlessly into your existing label declarations.

**Reliable Quality** Stable performance in various formulations.

**Proven Performance** in Cookies & Cakes

**Heat-Stable** Enhanced cocoa aroma and chocolate flavour.



#### **Cocoa Flavoured Premix Sponge Cake** Cookie Sweet 5.00 < 4.00 4.00 Nutty Milky Nutty 3.00 3.00 2.00 2.00 1,00 .00 Floral Floral Malty Dark Dark Cocoa **Aroma Attributes Aroma Attributes Overall Flavour Profile Top Notes Overall Flavour Profile** Sweet, Cocoa A sweet start, followed Start with hints of milky by cocoa aroma and a **Base Notes** hint of maltiness at the finishing with smooth, Slight malty, Cocoa end. Standard (Cocoa 3%) Standard (Cocoa 3%) Sample (Cocoa 2% , 22611 0.3%) Sample (Cocoa 2% , 60524 1%)

#### **Chocolate Flavour Emulco** Sweet Milky Malty Cocoa **Top Notes** Sweet, Milky sweet and cocoa flavour, **Base Notes** Malty cocoa malty and cocoa flavour.

#### Which Solution is Right for You?

Feature	Cocoa Flavoured Premix	Chocolate Flavours
Best For	Cost-conscious manufacturers	Premium-quality products
Key Benefit	Complete solution	Top note enhancement
Applications	Bakery, confectionery, drinks, snacks	Bakery, dairy, confectionery, beverages
Key Ingredients	Cocoa Powder Replacer	Food flavour compounds
Allergen-Free	Yes	Varies
Gluten-Free	Yes	Varies











Contact us today to find the perfect solution for your product line!



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