

Gerkens® Sweety Range

Less Sugar. Simple Reduction. Great Taste.

APPLICATIONS



Beverages

BENEFIT

The Gerkens® Sweety Range can enable 15-30% sugar reduction in the end application, in a simple way (without adding any sweeteners or artificial ingredients) and provide a chocolaty taste that consumers love.



a Cargill brand

* The reduction will vary by product and it will depend on several factors, such as the amount of cocoa powder and sugar in original product, as well as on sensory profile preferences.

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01

INSIGHT

Health has risen to the very top of the agenda for consumers and they are looking for solutions to reduce their sugar intake without sacrifice. There is more attention on ingredients and the preference for a "clean" label while still delivering on taste. Sugar reduction is driving a new era of beverage innovation.

02

BENEFIT

The Gerkens® Sweety Range can enable 15-30% sugar reduction in the end application*, in a simple way (without adding any sweeteners or artificial ingredients) and provide a chocolaty taste that consumers love.

03

WHAT'S IN IT FOR YOU

Gerkens provides a deep understanding of flavor formation in processing and the impact in the final application. The Sweety Range offers two cocoa powders with a proven sensorial delight validated by consumers, and we have the capabilities to further tailor-make powders based on customer requirements.

*A tailor-made cocoa powder solution would require a business opportunity of 200 MT of that cocoa powder.

Gerkens Revelry™

ADDITIONAL INFORMATION

Factory	Netherlands
Fat Level	10-12%
pH Value	6.9
Moisture	max. 4.5%
Fineness	99.8%
Standard	
Package Type	50 lbs

COLOR PROFILE

GOODNESS GUARANTEED

	▼	
Brown		Red
Darkness		Lightness

FLAVOR PROFILE



Gerkens Bliss™

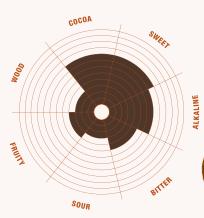
ADDITIONAL INFORMATION

Factory	France
Fat Level	10-12%
pH Value	7.3
Moisture	max. 4.5%
Fineness	99.5%
Standard Package Type	50 lbs

COLOR PROFILE

Brown	Red
Darkness	Lightness

FLAVOR PROFILE



Cecile Lassalle, Formulation Director

[&]quot;The Sweety cocoa powder range can be a game changer for sugar reduction in chocolate beverages! "

At Gerkens we guarantee goodness all the way. Looking for a simple way to achieve sugar reduction and provide a taste that consumers like? Let's talk and we'll find a solution that's just right for YOU.

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