



## Vegan Chocolate Capabilities

# Surprisingly indulgent. Consciously crafted.



**VEGAN-CERTIFIED**



**LABEL-FRIENDLY**



**GLUTEN-FREE**



**KOSHER AVAILABLE**

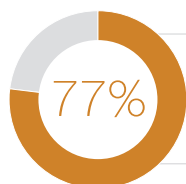
Consumer appetite for vegan chocolate treats has spread into the mainstream, with vegan chocolate sales outpacing the overall category by a factor of more than three-to-one.<sup>1</sup> Cargill vegan chocolate capabilities are poised to help you capture this rich opportunity with solutions that delight the palate and build consumer trust.

### Indulgent sensory profile, formulation versatility

- **Luscious and rich** for an exceptional chocolate sensory experience
- **Third-party vegan certification** demonstrates commitment to exacting standards
- **Performs like traditional chocolate** in bakery, confectionery, desserts & beyond
- **Custom solutions available**, from unique product formats to developing new product recipes

### Third-party certified by The Vegan Society

Differentiate your products with vegan-certified chocolate, produced with the extra layer of scrutiny required to achieve this distinction. Cargill vegan chocolate meets The Vegan Society's requirements of less than 100ppm of cross-contact with non-vegan materials.



Research shows that third-party verification is “very important” to 77% of consumers.<sup>2</sup>



Formed in 1944, The Vegan Society is dedicated to improving product labeling that helps consumers identify products without animal testing or ingredients.

### CARGILL PRODUCTS

	Properties	Functional Benefits
<b>Arrow Vegan Dark-Chocolate Drops</b> (CC-1151)	<ul style="list-style-type: none"> <li>• 26.5–28.5% fat content</li> <li>• Max. 30 microns fineness</li> <li>• Available in 3 sizes: 1,000 count / 4,000 count / 10,000 count</li> <li>• Contains soy</li> <li>• Kosher–Pareve</li> </ul>	<ul style="list-style-type: none"> <li>• Rich chocolate / cocoa flavor with a taste profile evoking vanilla, marshmallow &amp; aromatic dark-fruit notes</li> <li>• Smaller granulometry enhances smooth sensory experience</li> <li>• Range of drop sizes offers flexibility in aesthetic &amp; sensory experience</li> </ul>
<b>Spartan Vegan Dark-Chocolate Drops</b> (CC-7310)	<ul style="list-style-type: none"> <li>• 24.5–27% fat content</li> <li>• Max. 40 microns fineness</li> <li>• Available in 2 sizes: 1,000 count / 4,000 count</li> <li>• Contains soy</li> </ul>	<ul style="list-style-type: none"> <li>• Sweet chocolate / cocoa flavor with a taste profile evoking vanilla &amp; marshmallow notes</li> <li>• Range of drop sizes offers flexibility in aesthetic &amp; sensory experience</li> </ul>
<b>RDL-7 Vegan Dark-Chocolate Drops</b> (CC-1141)	<ul style="list-style-type: none"> <li>• 27.5% fat content</li> <li>• Max. 40 microns fineness</li> <li>• 4,200 count</li> <li>• Contains soy</li> </ul>	<ul style="list-style-type: none"> <li>• Sweet chocolate / cocoa flavor with a taste profile evoking vanilla &amp; marshmallow notes</li> <li>• Maintains shape well through baking</li> <li>• Smaller drop size aids dispersion &amp; slicing</li> </ul>

### APPLICATIONS



Bakery



Confectionery



Cookies



Desserts



### Offer your customers the conscious indulgence they crave.

Partner with Cargill for exceptional ingredients, plus technical and regulatory expertise, to bring vegan chocolate innovation to market.

Learn more & request a sample at [cargill.com](https://cargill.com).

<sup>1</sup> Euromonitor. “Chocolate Confectionery – Retail Sales and Volume.” 2023.

<sup>2</sup> The Vegan Society.