



# NextCoa™

## confectionery alternative to chocolate

Indulgence, redefined.

89% of consumers enjoy chocolate at least once a week.<sup>1</sup> But volatile cocoa prices can impact formulation affordability. Our NextCoa™ confectionery alternative to chocolate brings you a more predictable and affordable solution.

*Delightful, stable, scalable.* With a responsibly sourced approach to water, land use and carbon footprint (compared to traditional chocolate), NextCoa™ confectionery alternative is helping to reduce reliance on cocoa — satisfying both consumer cravings and your business goals.

### Inspired by nature, crafted with purpose

- **Chocolatey taste & texture** create craveable delight
- **Plant-based ingredients** (including upcycled grape seeds) take the place of cocoa
- **Reliable supply & stable pricing** protect your cost-in-use

#### **Currently available in two flavor profiles:**

*Mild (milk-chocolatey-like) & Dark-Mild (blending the best of dark & milk-chocolatey-like) and three unique formats for formulation versatility*



LABEL-FRIENDLY



FORMULATED WITHOUT  
MAJOR ALLERGENS



PLANT-BASED  
& VEGAN



NON-GM\*



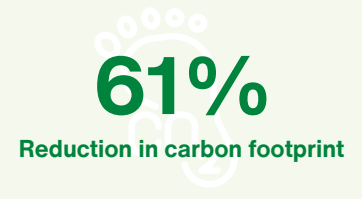
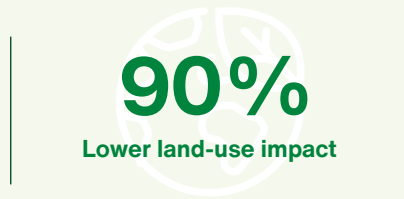
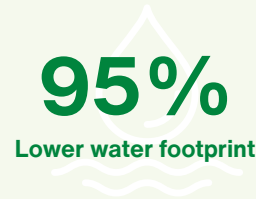
VALUE  
OPTIMIZATION

## Get to know NextCoa™ confectionery alternative



NextCoa™ confectionery alternative is a confident answer to the growing call for smarter choices for ourselves and the planet.

- **Purposefully formulated:** Made without the 9 major allergens
- **Forward-thinking:** Overcomes cocoa market volatility challenges
- **Domestically produced:** Our North American supply is produced in Ohio
- **Sustainability advantages:** Compared to traditional chocolate, NextCoa™ confectionery alternative results in:<sup>2</sup>



### CARGILL PRODUCTS

	Properties	Functional Benefits
<b>NextCoa™ confectionery alternative portfolio</b>	<ul style="list-style-type: none"> <li>- Mild &amp; Dark-Mild flavor profiles to meet sensory preferences</li> <li>- Formats include CBE tempering wafers, CBS non-tempering wafers &amp; CBS bake-stable drops</li> <li>- Free from peanuts, tree nuts, soy &amp; dairy**</li> <li>- Kosher certified; Halal suitable</li> <li>- Made from more cost-stable ingredients vs. traditional chocolate</li> </ul>	<ul style="list-style-type: none"> <li>- Delivers irresistible taste &amp; sensory experience</li> <li>- Broad versatility for coatings &amp; inclusions</li> <li>- Performs similar to traditional chocolate or compounds on manufacturing lines</li> </ul>

## Applications



Bakery



Bars



Cereals



Confectionery



Cookies



Ice Cream



Snacks

## Discover what's next in indulgence with NextCoa™ confectionery alternative.

Contact your Cargill representative or visit [cargill.com](http://cargill.com).

NextCoa™ confectionery alternative is a product of a global partnership between Cargill and Voyage Foods.

\*There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

\*\*In unopened, original packaging only.

SOURCES:

<sup>1</sup> National Confectioners' Association. "Sweet Insights: Getting to Know Chocolate Consumers." 2024.

<sup>2</sup> Results presented indicate the upper bounds of reductions across the alternative products assessed when compared to conventional chocolate. For conventional chocolate products a representative commercial product with similar manufacturing conditions are determined. This is not intended to represent the totality of the chocolate industry but rather a realistic market average for indicative comparative assertions. The underlying LCA study incorporates the European Commission-recommended PEF impact assessment method and is 3rd party panel review for ISO 14040:2006 and ISO 14044:2006 conformance. Ex-ante results are ISO 14044 certified, iterations in supply-chain configurations will be accounted for. Report available at: Voyage Foods.

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