



# CocoaButter Buds<sup>TM</sup>

*Natural Cocoa Butter Concentrate*

## Is there a practical and economical way to complete your chocolate flavor?

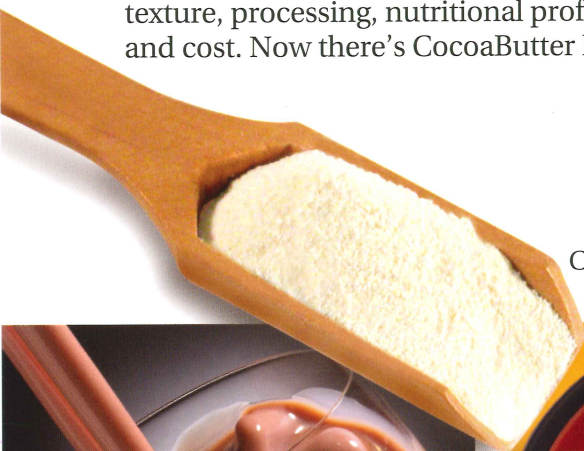
Thankfully, yes. The answer is CocoaButter Buds<sup>TM</sup>

Chocolate's rich flavor is based on an ideal 3-to-1 ratio of cocoa fat to cocoa solids. Most chocolate flavored foods are made with cocoa powder which has a 1-to-9 fat to solids ratio. The result is chocolate taste that is out of balance—harsh, shallow, incomplete. Until now, it has been impossible to add enough cocoa fat to balance flavor without adversely affecting texture, processing, nutritional profile and cost. Now there's CocoaButter Buds<sup>TM</sup>.

Our proprietary process unlocks the flavor hidden in cocoa fat and *concentrates* it into a free-flowing powder. Now you can round-out chocolate flavor and add the rich, longer-lasting cocoa fat notes...without adding significant cost or fat! In fact, typical usage of .5 percent contributes less than .07 percent fat to the final formulation. CocoaButter Buds<sup>TM</sup> is perfect for use in candy, compound coatings, beverages, frostings, puddings, cookies, cakes, brownies, cereals, syrups, ice cream—anywhere cocoa powder is used and exceptionally rich, natural chocolate flavor is desired.

- ✦ Completes Chocolate Flavor
- ✦ Rounds Out Cocoa Harshness
- ✦ Longer Lasting Chocolate Taste

CocoaButter Buds<sup>TM</sup>—Because Quality Still Matters.



CocoaButter Buds<sup>TM</sup>

