



CIRANDA

ORGANIC CHOCOLATE



ALL-TIME BELOVED INCLUSION

Across the world, chocolate continues to be one of the most beloved consumer flavors. Whether using as an inclusion or coating, chocolate adds an element of indulgence to baked goods, frozen desserts and more.

CocoaRica® organic chocolate is available in 56% semisweet or 70% bittersweet chips and kibbles. It has a rich flavor and subtle fruit and floral notes that are indicative of the beans in the growing region near the Andean Mountains in Peru. Our chocolate chips are uniformly-sized and ready to include in cookies,

granola, or trail mix; while the larger irregularly-shaped chocolate kibbles are perfect for melting down to enrobe confectionery truffles or snack bars.

FAIR TRADE FOR ALL

CocoaRica® organic chocolate can be certified by Fair Trade USA or Fairtrade America (FLO) to benefit small-scale farmers, factory workers and their communities. Certification ensures higher crop premiums, safe working conditions and fair wages to name a few. Premiums are invested into community projects like shared tool banks, advanced agro-consultancy, and school or playground improvements for children.

PRODUCTS

- Chocolate 56% - 1M, 2M, 4M, 7M Chips & Kibbles
- Chocolate 70% - 1M, 2M, 4M, 7M Chips & Kibbles

Not all chocolate sizes are stocked. Please contact us for more information.



ORGANIC CHOCOLATE

PACKAGING

BOX 40 lb (25 kg) paper bag, 50 per pallet

KEY BENEFITS

- Organic, non-GMO, kosher, gluten-free
- Produced in a facility that does not process the top eight allergens
- Single origin chocolate
- Fair trade certification available

TRENDS IN CHOCOLATE CONFECTIONERY ¹

North America accounts for an 11% share of global chocolate confectionery launches (April 2021 - March 2022). The top five positioning claims for chocolate confectionery in North America are gluten-free, GMO free, indulgent/premium, organic, and vegan.

There is also growing consumer interest towards premium treats (mood-enhancing, energy boosting), lactose-free oat-based formulas, versions loaded with essential vitamins and omegas, THC infused chocolates with childproofing, upcycled ranges, selections with popping mouth feel, date-sweetened ranges, and spicy formulations which is influencing new product development. Coconut, salted caramel, and strawberry are popular flavors in this category.

¹Innova Market Insights (2022, August). *Chocolate Confectionery in US & Canada*



PHYSICAL PROPERTIES

| | |
|--------|---|
| ASPECT | Formed chocolate chips or irregular kibble pieces |
| AROMA | Typical chocolate |
| COLOR | Dark brown |
| FLAVOR | Typical semisweet (56%) or bittersweet (70%) |



| APPLICATION | EXAMPLES |
|-------------------|---|
| BAKERY | Cookies; muffins; waffles; cakes; pastries; bars |
| BARS & CEREALS | Snack bars; energy bites; granola; breakfast cereal |
| CONFECTIONERY | Truffles; chocolate bars; nut butter cups; panned candies |
| DAIRY & NON DAIRY | Yogurt toppings |
| DRY BLENDS | Hot cocoa/chocolate mixes |
| FROZEN DESSERTS | Ice cream inclusions; frozen novelty coatings |
| SAUCES & SPREADS | Sandwich spreads; dessert dips; ice cream topping |
| SNACKS | Trail mix; popcorn |

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