

LIOMALT

COCOA REPLACER

**Partial
substitute
for natural
cocoa.**



LIOTÉCNICA

*Nature's power in
each ingredient.*

LIOMALT COCOA REPLACER offers an innovative versatile solution for the food industry.

Using products developed from malt extract, **LIOMALT COCOA REPLACER** line combines natural ingredients so cocoa can be replaced in up to **30% in a 1:1 proportion**.

Preservatives free, the products have smell, flavor, and color similar to the cocoa fruit.



3 versions with specific application



LIOMALT COCOA REPLACER 100 and 200

Ideal for using on bread, cakes and biscuits, in which texture, flavor, and color are critical factors.



LIOMALT COCOA REPLACER 300

This version was developed for beverages, chocolate milk, compounds, and ice cream, because it enhances the flavor and preserves the sensory characteristics according to the dosage applied.

Benefits

Sensory:

- ✓ Keeps the original color of the applied product without using artificial colouring.
- ✓ Keeps the sensory profile, equivalent to the reference product, needless to use artificial flavouring agent.
- ✓ Covers undesirable flavor notes.
- ✓ Rounds out the flavor.

Technological:

- ✓ Partially replaces cocoa by up to 30%.
- ✓ Needless formula balancing.
- ✓ Replaces cocoa in a 1:1 proportion.
- ✓ Similar applicability to powder cocoa.

Nutritional:

- ✓ Contributes to the intake of dietary fibers. (Versions CR100 and CR200)
- ✓ Contains whole grain proteins.

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For more information about these and other products, please contact our sales team.



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