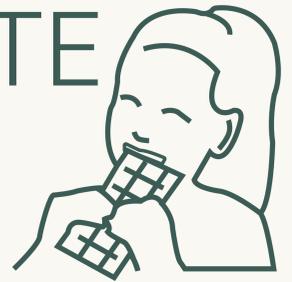


PLANT-BASED CHOCOLATE



CLIMATE CHANGE AND HEALTH CONCERNS

**Consumers care for the environment.
They want their food to be respectful of it too.**

Main reasons to consume plant-based foods – globally¹:

Health



Planet health



Sustainability

has become a hot topic: growing number of new launches for food and beverages

49% of global consumers changed their diets towards a more **sustainable lifestyle**²

CONSUMERS' NEW PREFERENCES

**Plant-based alternatives gain acceptance among consumers.
Not anymore a trend, but a staple.**

24% of global consumers were following a **flexitarian diet** in 2021³



Confectionery launches with **plant-based claims** more than doubled from 2020 to 2021 (EMEA)⁴

4 in 5 consumers globally are now more positive towards **plant-based alternatives**¹



NEW CHOCOLATE OPTIONS

Consumers ask for a wider plant-based chocolate offer: it starts growing.

Leading confectionery players invest massively in **plant-based chocolate options**⁴

2 in 3 of Western Europe consumers sometimes **eat plant-based chocolate**⁵

12% of all new EMEA chocolate launches display a **vegetarian or plant-based claim**⁶

FORMULATION CHALLENGES

What is key? Getting the delicious taste while maintaining the melting creamy feeling.

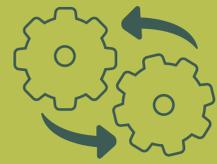
Main challenges when developing plant-based chocolate:



The challenge is to keep the milky-type taste with a certain sweetness.



Maintaining creaminess is crucial. Dairy contributes to the good mouthfeel and the melting feeling chocolate brings.



Adjustments may be required depending on the process used.



OUR PLANT-BASED ALTERNATIVES

How can you succeed in plant-based confectionery?

Keep the texture

Maintain the creamy feeling. You won't believe this is fully plant-based.

Keep the taste

Delicious milk-like flavor without dairy. Indulgence guaranteed.

Keep it easy

Include the right plant-based ingredients to achieve best results.

PARTNERING FOR SUCCESS

Contact our application experts to know more about our plant-based solutions.



Nutralys[®]
PLANT PROTEIN BY ROQUETTE

1. Innova Global Confectionery 2022

2. FMCG Gurus Top Ten Trends for 2023 (November 2022)

3. FMCG Gurus Top Ten Trends for 2022 (January 2022)

4. Euromonitor Chocolate Confectionery in the UK (Analysis, July 2022)

5. Confectionery News – Global study shows 60% of Gen Zs expect plant-based chocolate as Veganuary hits new milestone (January 2022)

6. Innova database (penetration rate 2021)