



ChocoRise



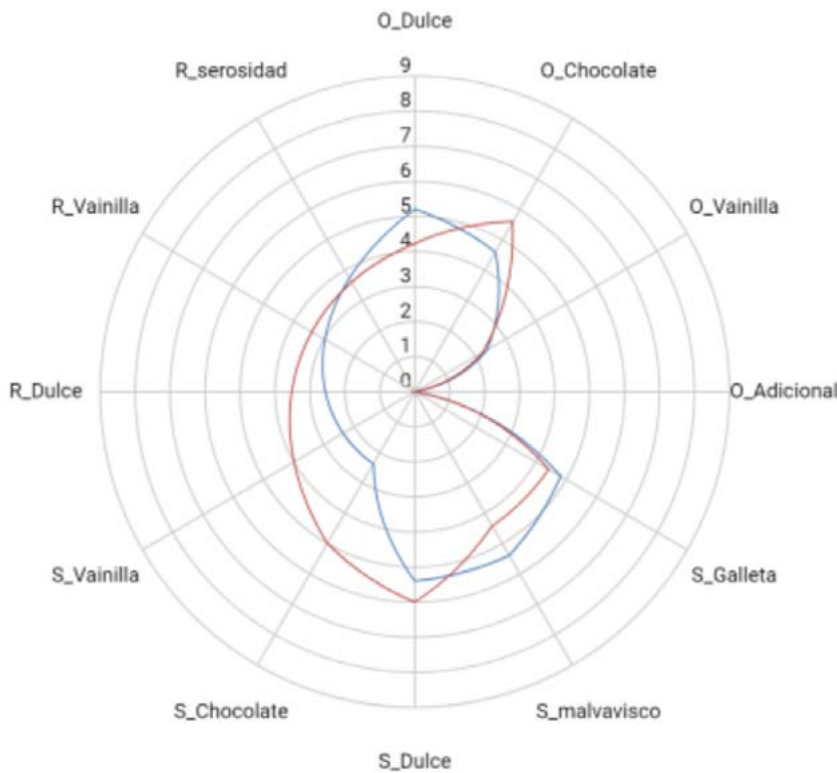
ChocoRise is a lipid technology that, through the structuring achieved with a special blend of ingredients, enhances the flavor in chocolate substitute matrices.

By utilizing ChocoRise, manufacturers can create chocolate alternatives that offer a rich and satisfying taste experience. The unique combination of ingredients in this lipid technology allows for the structuring of the chocolate substitute, resulting in improved mouthfeel and flavor release.

FLAVOUR ENHANCEMENT

ChocoRise enhances top note flavors such as chocolate, vanilla, and sweetness compared to conventional chocolate substitute coatings. This improvement in flavor profile elevates the consumer experience of products coated with our technology. In addition to optimizing sensory enjoyment, our technology also offers the potential for improved nutritional profiles. Sensory evaluations were conducted on chocolate-covered cookies and marshmallow sandwiches, confirming the positive impact of our technology on the overall experience.





100% lauric Fat
Chocorise

Translation

Adicional = others
Galleta = Cookie
Malvavisco = marshmallow
Vainilla = Vanilla
Serosidad = serosity

Some of the odor, flavor, and creaminess properties of both coatings are similar in some aspects such as chocolate aroma, cookie flavor, sweetness, and waxiness. However, CHOCORISE had a greater impact on chocolate flavor, even when using less cocoa, which is our primary objective

SUBSTITUTION OF FLAVORRELATED INGREDIENTS

Since observed benefits of applying this technology include flavor enhancement, Chocorise can potentially lead to reductions of up to 30% in cocoa powder content while maintaining a rich taste.

SATURATED FAT STATEMENT

Chocorise allows for the reduction of saturated fats while preserving the shine and performance expected from a standard coating

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