



News Release

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Cargill cracks it! Breakthrough in cocoa powder for cold drink applications

The Netherlands – March 2011 – A new product innovation in cocoa powder that greatly improves wettability and dispersability in cold drink mix applications, has been made by Cargill's cocoa and chocolate business.

This development means Cargill's cocoa powder disappears twice as quickly below the surface of the cold liquid (wettability) and will disperse evenly throughout the liquid (dispersability).

As a result drink mixes using Cargill's new dispersable cocoa powders are truly putting the 'instant' into instant cocoa drinks.

Crucially this performance will be maintained throughout the product's shelf life, something that doesn't hold true for existing products which suffer from decreasing wettability as they near the end of their shelf life.

Dr Henri Kamphuis, Quality and Technology Director, Cargill Cocoa & Chocolate explains: “Wettability, and dispersability are vital considerations in instant drink mixes. These considerations, and the maintenance of the level of performance throughout its shelf life, are issues that manufacturers in this market have been looking at for a long time.

“Following years of research and development work, Cargill is the first to make this cocoa powder breakthrough. With a number of patents pending, we will be in the unique position to bring this innovation to market in 2012, complementing our existing premium Gerkens® cocoa powders range.”

In addition to greatly improved wettability and dispersability in cold drink powder mixes, this development also opens up the possibility of varying the balance of sugar and cocoa in recipes as it allows for lower amounts of sugar to be used. This will enable producers to offer a broader variety of options, such as a lower calorie drink, or one with a stronger chocolate taste, depending on preference.

“Cargill has cracked the technological challenge that so many others have been trying to overcome for many years. We are extremely excited by the potential opened up by this unique technology”, concludes Dr Kamphuis.

The first Gerkens® cocoa powders featuring this new technology will be launched in 2012. For further information email: cocoa_chocolate@cargill.com

To be added: visual of Nynke

- *Caption: Nynke Hopmans, MSc, food technologist at Cargill Cocoa & Chocolate and one of the inventors of this new cocoa powder breakthrough.*

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About Cargill Cocoa & Chocolate:

Cargill Cocoa & Chocolate offers the food industry a wide range of both standard and customised cocoa and chocolate ingredients to be used in delicious bakery, confectionery, and dairy applications.

As a leading provider of high quality chocolate and cocoa offerings across Europe and all over the world, the company's extensive product range includes premium Gerkens® cocoa powders, chocolate, including Wilbur®, Peter's®, Veliche® coatings, fillings, cocoa liquors and cocoa butters. With years of experience in technical food expertise Cargill supports its customers in new recipes and new product development.

Our facilities in Belgium, Brazil, Canada, Côte d'Ivoire, France, Germany, Ghana, the Netherlands, UK and the USA are fully dedicated to produce in accordance with the highest food safety standards.

To secure a good quality and sustainable supply of cocoa beans we have our own cocoa bean sourcing operations for buying, handling and/or exporting of cocoa beans in Brazil, Cameroon, Côte d'Ivoire, Indonesia and Vietnam. Presence in all the leading producing countries allows Cargill to oversee the supply chain from beans at origin to cocoa and chocolate products on our customers' doorstep. In addition, extensive market research and analysis proves to be a source of valuable information to our customers.

For more information visit: for EMEA www.cargillcocoachocolate.com and for North America www.cargill.com/food/cocoachocolate

About Cargill:

Cargill is an international producer and marketer of food, agricultural, financial and industrial products and services. Founded in 1865, the privately held company employs 131,000 people in 66 countries.

Cargill helps customers succeed through collaboration and innovation, and is committed to applying its global knowledge and experience to help meet economic, environmental and social challenges wherever it does business. For more information, visit www.cargill.com

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