

Koa partners with Altinmarka and Kahve D nyas  to bring Cacaonly Â

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One of the world  s largest cocoa and chocolate manufacturers, Altinmarka, has launched a food & beverage product line made from upcycled cocoa fruit. The new range, Cacaonly, uses the natural sweetness of the cocoa fruit, eliminating the need for refined sugar.

At the heart of the Cacaonly range is the Cacaonly chocolate, a fruity and intense dark chocolate that is 100 per cent sweetened with dried cocoa fruit pulp. With production facilities in Europe and Turkey, Cacaonly chocolate is available as a couverture for global industry chocolate makers and as a bar for consumers through Kahve D nyas  in Turkey.

Kahve Döner, a cafe chain with over 250 stores across the globe and a subsidiary of Altinmarka, has launched the Cacaonly beverage in Turkey. This iced drink is made with cocoa fruit juice, which gives it a tropical and lychee-like taste. The low-calorie drink has no added sugar, additives, or preservatives. A powdered-inspired version of the drink has also been launched by Altinmarka.

With the versatility of cocoa fruit as a sweetener, textural element, and sustainable ingredient in foods and beverages, Altinmarka is set to expand the Cacaonly product line, introducing more offerings.

To source its cocoa fruit ingredients, Altinmarka partners with Koa, a Swiss-Ghanaian scaleup that works with over 5,000 small-scale farmers in Ghana. By upcycling cocoa fruit pulp, Koa pays farmers in Ghana an additional income stream from cocoa, which farmers use to invest in their farms and improve their livelihoods.