

Ardent Mills introduces cocoa replace to address cost and supply instability

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Ardent Mills, the premier flour-milling and ingredient company, introducedÂ Cocoa ReplaceÂ â?? a wheat-based, clean-label solution to cocoa powder â?? developed in response to customer needs for ingredient flexibility, cost control and supply assurance. Designed to replace 25 per cent of cocoa powder in cakes, brownies, cookies and muffins, Cocoa Replace is the latest innovation in Ardent Mills' growing portfolio of cost-effective, label-friendly ingredient solutions.

Ardent Mills Cocoa Replace is introduced at a pivotal moment for food manufacturers, as ongoing ingredient volatility challenges both cost management and supply chain assurance. With cocoa prices rising nearly 400 per cent over the past decade, this solution helps brands maintain product flavour and performance while navigating broader pressuresâ??from supply disruption to evolving consumer demand for cleaner, simpler ingredients.

Cocoa Replace can be substituted for up to 25 per cent of cocoa powder in standard formulations. Unlike other solutions on the market, Cocoa Replace is a single-ingredient product and therefore requires a minimal label change in wheat-based goods, streamlining reformulation for manufacturers and protecting brand trust at the shelf. In addition to being a simple solution, it is also vegan, kosher-certified andÂ non-GMO.

Recognising the complexity of cocoa flavour, and the challenges to replicating it in a replacement product, Ardent Mills validated the solution through comprehensive sensory trials with both trained panels and consumers. Results from both sensory screening trials by highly trained sensory experts and from consumers demonstrated that Cocoa Replace closely matches cocoa powder in sensory experience and acceptability, making it a viable alternative to cocoa in baking applications up to 25 per cent.