

CSM Ingredients introduces Nuar©, a new carob-based range of cocoa alternatives

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CSM Ingredients a Nexture company introduces Nuar©, the new carob-based range of cocoa alternatives designed to unlock untapped creative potential in baking and ice cream formulations while also addressing market volatility concerns and growing sustainability demands. The Nuar© range will be officially presented at Food Ingredients Europe 2025 in Paris, December 2-4, 2025, where CSM Ingredients will participate together with HIFOOD and Vitalfood by Italcanditi at Nexture's booth.

As cocoa prices reach unprecedented levels globally due to supply constraints and climate-related challenges, food producers are increasingly seeking reliable and resilient alternatives. CSM Ingredients' carob-based Nuar© range responds to this need, offering a natural, plant-based ingredient system that ensures cost predictability and continuous supply, as well as opening new creative possibilities thanks to its unique optical and sensory qualities.

Tailored to perform across applications

The Nuar© range has been developed to ensure excellent performance and versatility across multiple categories, both in industrial and artisanal settings. Each formulation is designed for easy integration into existing processes, ensuring flexibility, scalability, and cost efficiency.

Furthermore, the range can be customised to provide bespoke solutions based on specific client needs, thanks to CSM Ingredients' unique craftsmanship capabilities as well as its in-house production lines. Current applications include:

Cake coatings - delivering consistent shine and colour without greying or bloom, as well as maintaining a stable surface through freeze-thaw cycles.

Ice cream coatings - optimised for viscosity and adhesion, ensuring a smooth, glossy finish.

Dark bakery mixes - perfect for muffins and cakes, providing warm brown shades and dependable baking performance.

Pastry fillings - offering creamy and indulgent mouthfeel, while remaining independent of cocoa supply fluctuations.