

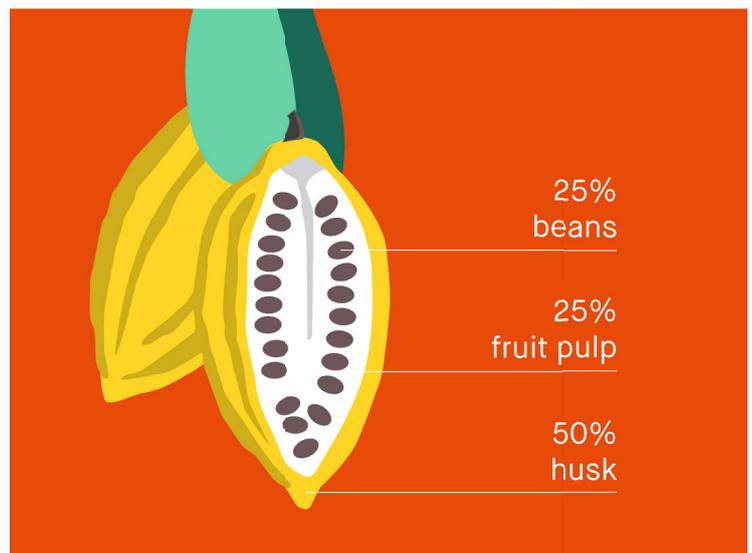
Cocoa fruit

for responsible value creation



A quarter of the cocoa fruit consists of pulp, which has tropical flavours of intense sweetness and exotic acidity. Using it in your chocolates, it will give a unique and natural taste and makes your private label product both, more sustainable and tastier at the same time.

- ◆ Unique taste
- ◆ Natural product
- ◆ Food waste reduction
- ◆ Natural sweetener
- ◆ Additional income for farmers



© Koa

Get in touch with us to learn more about the possibilities!

Stella Bernrain cooperates together with Koa.
Learn more: www.koa-impact.com

Soon available
as organic