Cocoa Optimization Solutions

Reducing cocoa doesn't have to mean sacrificing the rich, indulgent chocolate experience consumers expect. Crafted with taste technologies like Optify™ Taste Modification, reaction flavors, and FlavorCell® encapsulation, cocoa extenders can help you overcome taste and sensory challenges.

Meet Indulgence Expectations

Maintain rich, consistent chocolate flavor even at lower cocoa levels. Enhance sweetness perception and overall sensory impact when formulating with reduced sugar or challenging ingredients like protein.

Authentic Chocolate Depth and Look

Deliver the essence of real cocoa with roasted, caramelized, browned notes for a complex, authentic chocolate profile. Also, use reaction flavors to restore visual cues and color lost from cocoa reduction.

Mouthfeel Enhancement

Replicate fat richness and creamy dairy notes to create a fuller, more luxurious texture that elevates perceived quality.

Protected & Controlled Flavor Delivery

Dial cocoa intensity up or down, building profiles from creamy milk chocolate to roasted dark chocolate and fudge, and maintaining impact through processing with sustained flavor release from first bite to finish.



"Optimization isn't about replacing cocoa—it's about deciding which chocolate attributes are most important to preserve for the finished product."

- Tara Overland, PD Scientist

McCormick Flavor Solutions

Ready to deliver rich chocolate taste with less cocoa?
Reach out to discuss or click to request a FREE flavor sample.

www.McCormickFlavor.com | 630-578-8600