CHOCOLATE AND ALMONDS A SWEET AND SATISFYING DUO

Trends like clean label and healthier snacking are driving new formulation opportunities in the chocolate category. There is great opportunity for confectioners to create new products that will continue to diversify to improve the healthful appeal of their products, while also focusing on flavor and texture innovations to capture consumers' interest. California almonds have the unique ability to enhance the flavor, texture and health factors of a chocolate product while helping to create a premium and indulgent consumption occasion.

Indulgent flavors and texture

Tap into consumer's desires for a luxury mouth feel and deliver a satisfying chocolate experience with crunchy and crispy almond-based fillings

Almonds pair well and add the familiar to blend with unusual ingredients and to extra-indulgent flavors.

Flavor inclusions and blends offer endless possibilities for every palate, offering a more premium image and experience.

Check out almonds.com/almondsandchocolate for more information.



Inclusions of nuts like almonds and seeds, paired with dried fruits. will be increasingly applied to not

only create indulgent textures, but also to benefit from the inherent healthful appeal they may add.

Free from, particularly gluten-free and emerging vegan positioning

continue to soar as claims regarding no additives/preservatives remain relevent for clean label.

Sugar reduction is finding a base in chocolate confectionery with natural fruit sweeteners on the rise.

Ingredients that bring sweetness naturally offer the opportunity to tackle sugar content concerns and are therefore expected to gain more traction. Inclusions of spices,



herbs, or fruits



with positive consumer perception will continue to emerge, tapping consumers' interest for an indulgent yet guilt-free treat.



REFERENCES: 1. 2017 Chocolate Report. Innova Market Insights. July 2017.