

Cocoa flavours

Flavouring solutions to help you reduce cocoa content



The Cocoa Market

Faced with unprecedented **price surges** and **growing sustainability concerns**, chocolate and confectionery professionals are seeking innovative solutions **to optimize their formulations without compromising on taste**.

At EXPRESSIONS AROMATIQUES, we understand these issues and thus, we have developed a strategic response: our new **"Cocoa flavours" range**. These solutions enable you to **reduce the cocoa content in your finished products** while preserving the authentic organoleptic profiles your consumers expect.

Our team of flavorists has worked closely with our sensory analysis department to **create a diverse palette of profiles**, from intense dark chocolate to smooth milk chocolate. Each flavour offers a **unique signature**, with profiles that can feature floral, roasted or vanilla notes.

Rethinking chocolate formulations

Almost half of consumers globally are very or extremely **aware** of the impact of **climate change**.



Source: Innova Trends Survey 2025

To navigate cocoa supply challenges, consumers are expecting **sustainable and ethical solutions**.

But, **sensory aspects** such as **taste and appearance**, are also essential to them to assess the quality of food and beverage.



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Reducing the cocoa content alters the colour of the product. During our tests, we added food colorants to compensate for this change.

Flavours for fat filling

The target recipe we used for our test featured a **4.5% cocoa powder content**. Our flavouring solutions enable **a reduction of up to 50%** of cocoa powder in the recipe.

Name	Code	Recomended dosage
Recipe with -50% cocoa powder		
Cocoa flavour	SCA 27882	1.50 g/kg
Chocolate flavour	LA 05584/8	0.70 g/kg
Chocolate flavour	LA 09778/11	2.50 g/kg
Cocoa flavour	LN 18102/10	0.50 g/kg
Chocolate flavour	LN 08938/11	0.70 g/kg

Flavours for biscuits

The target recipe we used for our test featured a **4.5% cocoa powder content**. Our flavouring solutions enable **a reduction of up to 50%** of cocoa powder in the recipe.

Name	Code	Recomended dosage
Recipe with -50% cocoa powder		
Cocoa flavour	SCA 27882	2.00 g/kg
Chocolate flavour	LA 06112	1.20 g/kg
Chocolate flavour	LA 05584/8	1.20 g/kg
Dark Chocolate flavour	LA 12376/4	1.50 g/kg



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Flavours for cake

The target recipe we used for our test featured a **6% cocoa powder content**. Our flavouring solutions enable **a reduction of up to 50%** of cocoa powder in the recipe.

Name	Code	Recommended dosage
Recipe with -50% cocoa powder		
Cocoa flavour	SCA 27882	2.50 g/kg
Chocolate flavour	LA 05584/8	2.20 g/kg
Chocolate flavour	LN 08938/11	3.00 g/kg

Flavours for confectionery

The target recipe we used for our test was **cocoa-free pistoles** made with vegetable oil, sunflower seeds and grape seeds.

Name	Code	Recommended dosage
Cocoa free confectionery		
Chocolate flavour	LN 08938/11	4.00 g/kg
Dark chocolate flavour	LN 13036/5	3.00 g/kg

Flavours for instant beverages

The target recipe we used for our test featured a **16% cocoa powder content**. Our flavouring solutions enable **a reduction of up to 37.5%** of cocoa powder in the recipe.

Name	Code	Recommended dosage	
		Recipe with -25% cocoa powder	Recipe with -37.5% cocoa powder
Cocoa flavour	SCA 27882	-	1.50 g/L
Cocoa flavour	SCA 27884	1.00 g/L	-



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Flavours for pasteurised milk

The target recipe we used for our test featured a **2% cocoa powder content**. Our flavouring solutions enable **a reduction of up to 40%** of cocoa powder in the recipe.

Name	Code	Recommended dosage
Recipe with -40% cocoa powder		
Cocoa flavour	LA 28678	0.35 g/kg
Chocolate flavour	LA 06112/1	1.00 g/kg
Chocolate flavour	LN 08938	0.50 g/kg
Cocoa flavour	LN 18102/1	0.10 g/kg

Final applications



Cocoa beverages



Chocolate filling



Cocoa-based bakery products
& Confectionery



Technical & regulatory precision

These codes and dosages are provided for guidance only. As every matrix is unique, we invite you to contact our technical sales team. Together, we will ensure your chosen flavour solution is fully compliant and technically suited to your project.



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