biolev
BY LEVAPAN

COCOA REDUCER



www.biolev.co



COCOA REDUCER

COCOA COST OPTIMIZATION:

Achieving Indulgence with Less.

Less Cocoa. Same Indulgence.
Clean-Label Solutions for
Cost-Effective Chocolate Flavor.



CHALLENGE:

Fluctuating global commodity prices make cocoa powder a major cost vulnerability in confectionery. Reducing its content is necessary for margin protection, but often results in a flat, less-intense flavor profile. Formulators need a high-impact, low-dosage solution.



biolev SOLUTION

Our fermented yeast extracts are rich in compounds that naturally mimic the roasted, dark, and complex bitter notes associated with premium cocoa. By selectively improving the flavor perception, these extracts allow for a significant reduction (typically 15-30%) in costly cocoa mass without any perceptible loss of depth or richness. This strategic ingredient provides immediate cost-in-use savings while preserving the desired indulgent taste and color consumers expect.












COCOA REDUCTION

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COCOA REDUCER Almond Milk Drink

- Rich Chocolate Taste.
- Less Cocoa.
- More Savings.

Biolev's yeast-based cocoa replacers deliver rich, rounded chocolate notes while allowing up to 40% cocoa reduction without compromising on taste, texture, or consumer satisfaction. Perfect for bakery and spreads with rising ingredient costs.

Key Ingredients & Dosage:

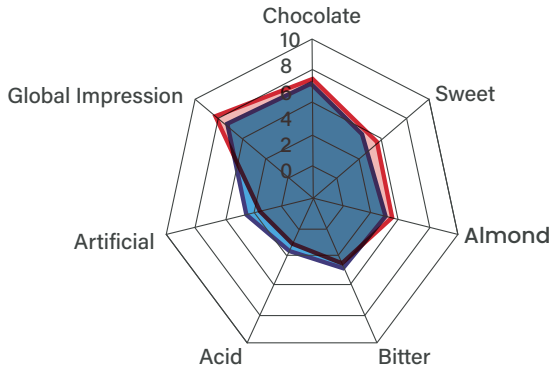
Flavor Dark SW
Roasted Chocolate Notes
(0,10% on product)

Plus Wall 30
Beverages Texture Enhancer
(0,02% on product)

Benefits:

- Cocoa reduction.
- Allows sugar reduction.
- 100% plant-based.
- Full bodied chocolate flavor.
- Smooth, creamy finish in dairy alternatives.
- Non-GMO and clean-label.

QDA – CHOCOLATE ALMOND DRINK WITH 25% COCOA AND 10% SUGAR REDUCTION



Control

Flavor Dark SW (0,1%) + **Plus Wall 30** (0,02%)

Ingredients	% Application	% Control
Unsweetened Almond Milk Lentil Flour	93.00%	93.00%
Alkaline Cocoa 10-12%	1.50%	2.00%
Sugar	4.50%	5.00%
Flavor DarkSW	0.10%	-
Plus Wall 30	0.02%	-
Maltodextrine	0.88%	-
Total	**100.00%**	**100.00%**
Cocoa Reduction	25%	
Sugar Reduction	10%	



Why Use Biolev Yeast Extracts in cocoa reduction?

- Strong cocoa flavor.
- 25% cocoa reduction.
- 10% sugar reduction.
- Maintains organoleptic profile.
- Balanced sweetness and mouthfeel.
- Creamy texture.
- Long-lasting chocolate finish.



COCOA REDUCTION

2 Chocolate Spread

- Creamy Texture.
- Cocoa Savings.
- Clean Ingredient Deck.

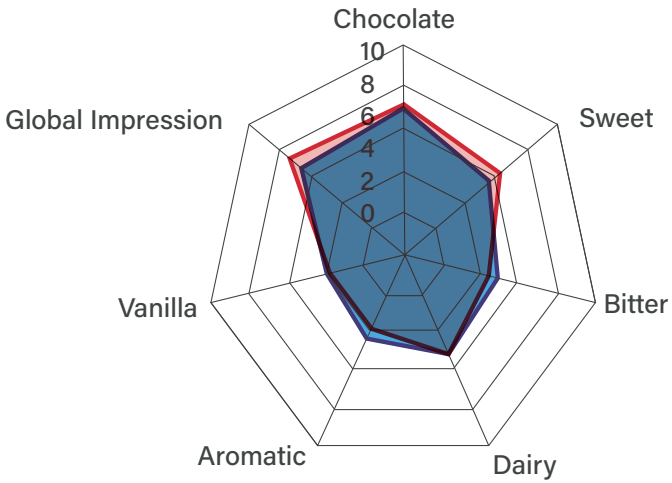
Key Ingredients & Dosage:

Flavor Dark SW
Roasted Chocolate Notes
(0.12% on product)

Benefits:

- Cocoa reduction
- Allows sugar reduction
- 100% plant-based
- Full bodied chocolate flavor
- Smooth, creamy finish in dairy alternatives
- Non-GMO and clean-label

QDA – MILK CHOCOLATE SPREAD WITH 15% REDUCED COCOA.



Ingredients	% Control	% Sample 15% Cocoa Reduction
Water	23.44%	23.44%
Sugar	27.8%	27.8%
Sunflower Oil	12.5%	12.5%
Vainilla Flavor	0.3%	0.3%
Powder Milk	20.5%	19.8%
Alkaline Cocoa 10-12%	15.57%	13.2%
Flavor Dark SW	-	0.1%
Plus Wall 30	-	0.1%
Maltodextrine	-	0.9%
Caramel Color	-	0.9%
TOTAL	**100.00%**	**100.00%**
Cocoa Reduction	15%	
Milk Powder Reduction	4%	



Why Use Biolev Yeast Extracts in cocoa reduction?

- Cocoa reduction.
- Allows sugar reduction.
- 100% plant-based.
- Full bodied chocolate flavor.
- Smooth, creamy finish in dairy alternatives.
- Non-GMO and clean-label.



3 Chocolate Muffin

- **50% Cocoa Reduction.**
- **Full Flavor.**

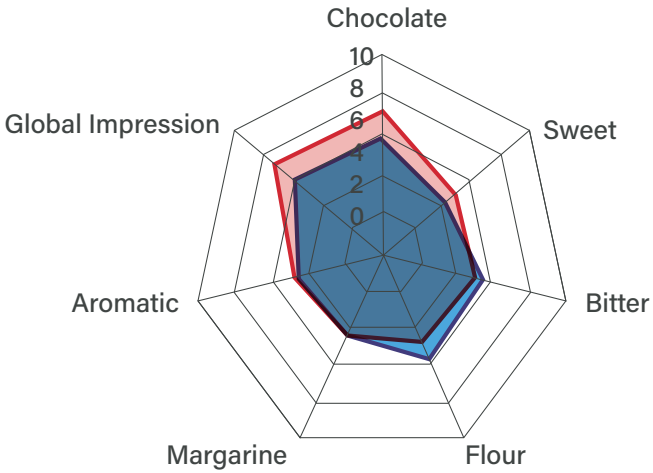
Key Ingredients & Dosage:

Flavor Dark SW
Roasted Chocolate Notes.
(0,16% on product).

Benefits:

- Allows more patty cohesion during processing and cooking.
- Improves product biting assimilating meat texture.
- Allows 12% sodium reduction without affecting sensory perfomance.

QDA – MUFFINS THE BROWNIE WITH 50% REDUCED COCOA



Ingredients	% Control	% Sample 50% Cocoa Reduction
Dry Ingredient Mix		
Vanilla Cake Mix	100%	100%
Alkaline Cocoa 10-12%	20%	20%
Flavor Dark SW	-	0.16%
Wet Ingredients**		
Dry Ingredient	100%	100%
Eggs (egg white and yolk)	35%	35%
Sunflower Oil	30%	30%
Water	25%	25%
Caramel Color	-	5%



Why Use Biolev Yeast Extracts in cocoa reduction?

- Up to 50% cocoa reductions.
- Reduce dependence on volatile cocoa pricing.
- Clean-label alternative to artificial flavorings.
- Support sugar reduction and improved mouthfeel.
- Non-GMO, gluten-free, and vegan-friendly.
- Applications in beverages, bakery, confectionery.
- Improves Organoleptic profile.
- Enhances cocoa notes.
- Balanced sweetness and bitterness.
- Reduced flour notes perception.

COCOA REDUCER

THE SCIENCE OF SUPERIOR FOOD • POWERED BY YEAST •

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