

COCOA REDUCTION MENU

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



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.

Cocoa-Reduced Almond Milk Drink

Rich Chocolate Taste. Less Cocoa. More Savings.



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.

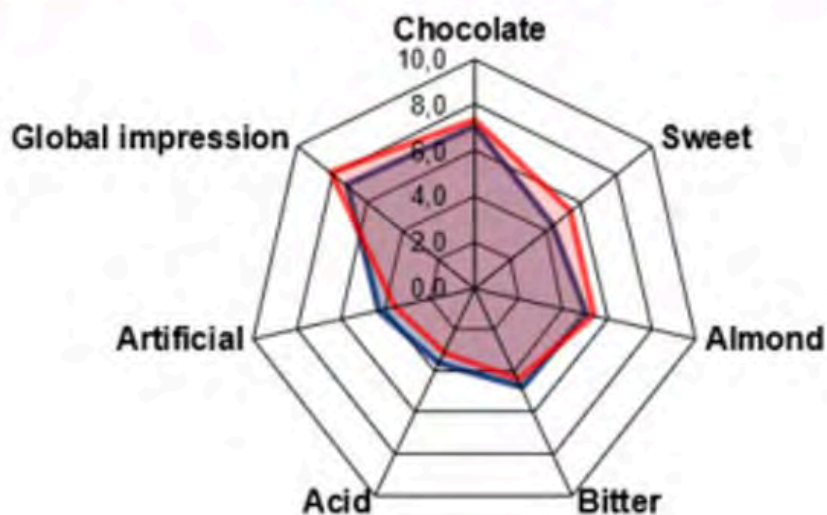
Ingredients	% Application	% Control
Unsweetened Almond Milk	93.00%	93.00%
Alkaline Cocoa 10-12%	1.50%	2.00%
Sugar	4.50%	5.00%
Flavor DarkSW	0.10%	-
Plus Wall 30	0.02%	-
Maltodextrine	0.88%	-
Total	100.00%	100.00%
Red. Cocoa	25%	
Red. Azúcar	10%	



Preparation:

- Dissolve the ingredients in the milk and mix thoroughly.
- It's recommended to mix with a blender to ensure even consistency.

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



- CONTROL
- FLAVOR DARW SW (0,1%) PLUS WALL (0,02%)

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

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Chocolate Spread

Creamy Texture. Cocoa Savings. Clean Ingredient Deck.



Key Ingredients & Dosage:

Flavor Dark SW – Roasted Chocolate Notes (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

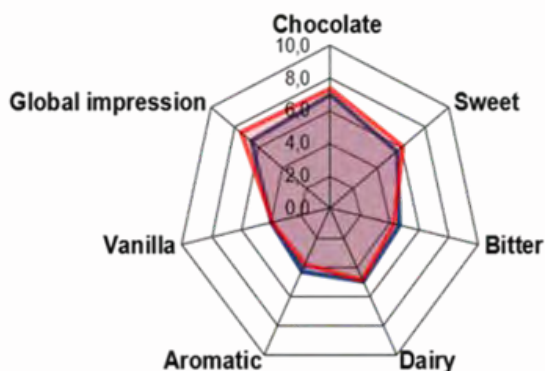
Ingredients	% Control	% % Sample 15% Cocoa Reduction
Water	23.44%	23.44%
Sugar	27.8%	27.8%
Sunflower Oil	12.5%	12.5%
Vainilla Flavor	0.3%	0.3%
Powder Milk	20.5%	19.8%
Alkaline Cocoa 10-12%	15.57%	13.2%
Flavor Dark SW	-	0.1%
Plus Wall 30	-	1.0%
Maltodextrine	-	0.9%
Caramel Color	-	0.9%
TOTAL	100.00%	100.00%
Cocoa Reduction		15%
Milk Powder Reduction	-	4%



Preparation:

- Dissolve the sugar in hot water to increase solubility. Once the sugar has fully dissolved, add the cocoa and dark flavor to the sweetened water, stirring until the mixture is homogeneous.
- Next, add the powdered milk and mix well.
- Add the caramel color together with the oil if using a liquid version; if using a powdered version, add it along with the cocoa.
- Once all the powders are fully blended in the water, add the oil and process until a uniform texture and viscosity are achieved.

QDA - MILK CHOCOLATE SPREAD WITH 15% REDUCED COCOA.



- CONTROL
- FLAVOR DARK SW (0.12%)

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

COCOA REDUCTION

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Chocolate Muffin

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



Key Ingredients & Dosage:

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

Benefits:

- 50% less cocoa powder, same indulgent taste.
- Clean-label and Non-GMO.
- Ideal for cost-sensitive bakery without sacrificing quality.
- Sugar reducer.

Ingredients	% Control	% Sample 50% Cocoa Reduction
Dry Ingredient Mix		
Levapan Vanilla Cake Premix	100%	100%
Alkaline Cocoa 10-12%	20%	10%
Flavor Dark	0%	0.16%
Wet Ingredients**		
Dry Ingredient	100%	100%
Eggs (egg white and yolk)	35%	35%
Sunflower Oil	30%	30%
Water	25%	25%
Caramel Color	0%	5%

*The cocoa and dark flavor are calculated based on the total amount of Levapan Vanilla Cake Premix. ** Wet ingredient quantities are calculated in relation to the total weight of dry ingredients.*

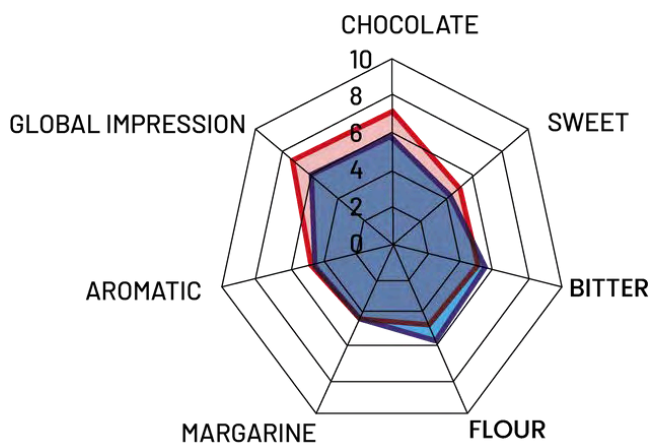


Preparation:

- Weigh and mix the dry ingredients. It is recommended to mix for 4 minutes at low speed to achieve a smooth powder consistency.
- Add the wet ingredients and mix at low speed for 1 minute. Then, continue mixing at medium-high speed for 4 minutes.
- Pour the mixture into the cupcake liners and bake. It is recommended to bake at 180°C for 25 minutes, without fan-assisted heating.
- Adjustments may be necessary depending on the equipment and product characteristics. This also applies to oven settings and baking time."



QDA – MUFFINS THE BROWNIE WITH 50% REDUCED COCOA



- Control
- Flavor Dark SW 0.16%

- Improves Organoleptic profile.
- Enhances cocoa notes.
- Balanced sweetness and bitterness.
- Reduced flour notes perception.

Why Use Biolev Yeast Extracts in Bakery?

- 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.



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