

PRESS INFORMATION

Nothing beats chocolate:

Great Dreidoppel flavour variety for the most popular sweet taste

Whether confectionery, fine pastries, desserts or ice cream: chocolate is a true classic indulgence that enjoys huge popularity all over the world. So it's no surprise that this important brown notes flavour contributes significantly to growth in numerous product categories. The Dreidoppel portfolio also includes various chocolate flavours with very different taste profiles. From milky-sweet to creamy-caramel or tart to fine nutty-nougat notes - these high-quality flavours provide sweet creations with exactly the desired character. From 28 - 31 January 2024, trade visitors can discover the Dreidoppel chocolate variety at ProSweets Cologne.

Langenfeld, January 2024. Consumers love sweet treats. When it comes to snacking, they are particularly fond of familiar and comforting flavours. Consumers favour chocolate in all its diversity, both on its own and in combination with other flavours. As a result, the "chocolate" flavour category is recording overall growth of almost 20 percent for new sweet products (CAGR 2018-2022, Innova Markets Insight).

Consistent perfection: chocolate as a flavour

Chocolate and cocoa originate from the seeds of the cocoa tree. As a natural product, it is subject to natural fluctuations in quality and availability - this is where flavours can ensure consistency. The special flavour of real chocolate itself is created by over 500 volatile compounds in the chocolate, of which 25 flavourings are particularly important. Dreidoppel's internal research and development team has succeeded in translating these flavourings into various ready-to-use chocolate flavours.

Depending on the intended use, different flavour forms are recommended:

- Liquid flavours ensure optimal distribution and solubility of the flavour in various applications.
- In addition to flavouring the product, flavour pastes also convince with their intense, authentic colouring.
- Powder flavours are particularly suitable for foods in powder form. In notably, spray-dried flavours produced according to the latest SprayDREI² standard are characterised by optimal flavour encapsulation and low flavour loss.

At ProSweets Cologne, Dreidoppel will be presenting its wide range of chocolates with delicious flavour samples at stand E069 in hall 10.1.

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Dreidoppel GmbH specialises in the development and production of fruity and sweet flavours. For 125 years, Dreidoppel has been offering high-quality flavours for the food industry, a diverse range of products for bakeries and confectioners and a wide range of ingredients for the artisanal production of ice cream under the Gelatop brand. Founded in 1899, the Langenfeld-based company now has over 180 employees and sells its ideas for good flavour in 48 countries worldwide.