

Blommer

MAKING CHOCOLATE TASTE
EVEN BETTER SINCE 1939

Discovery

Discover Great Taste, with Less Sugar

The Discovery product line is a first-to-market reduced sugar chocolate and confectionery coatings, empowered by Incredo® Sugar technology.



This unique patented technology, made with real cane sugar, enables our Discovery products to achieve up to 50% sugar reduction without using any high intensity sweeteners or sugar alcohols.



Up to 50%
reduced sugar



Classic
chocolate taste



Added fiber



Labels as
cane sugar



No high intensity
sweeteners



No sugar
alcohols



Non-GMO



SUSTAINABLE ORIGINS

Applications

Designed for various applications such as panning, coating or inclusions, Discovery product line is a great way to bring indulgence to better-for-you products, or to help improve the nutritional profiles of your applications with clean label appeal.

Consumers want to achieve a healthy diet and are looking for solutions that taste good and utilize natural ingredients. The Discovery product meets these needs without compromising on taste.

IN 2017-2018
the average intake of
added sugar was
17 TEASPOONS
for both
adults and children
aged 2 and older

– CDC Report

2020-2025
dietary guidelines
recommend
12 TEASPOONS
based on a
2,000 calorie diet

Target: 10% of total daily calories

That is a
**30% SUGAR
REDUCTION**

in daily intake of added sugar!

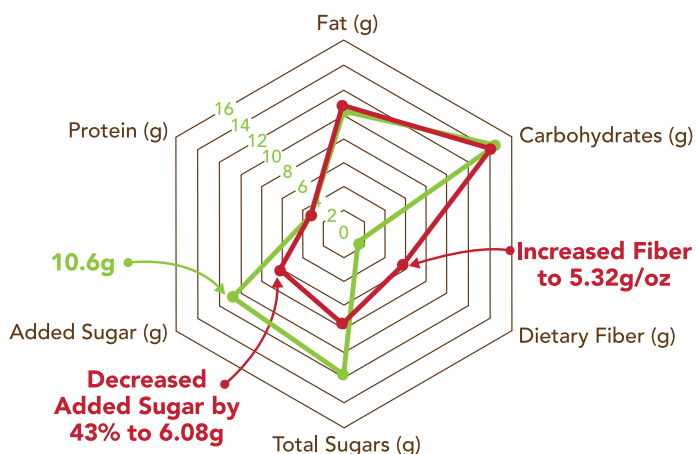
30%

Examples of a Few Discovery Products

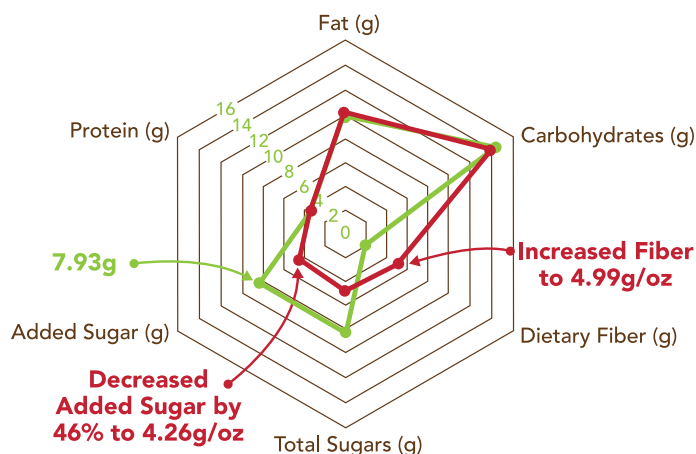
Product Name	Fat Type	Application
Armstrong Gold Reduced Sugar Dark Drops	Cocoa Butter	Trail Mix, Inclusion
Helms Gold Reduced Sugar Dark Chocolate Flavored Coating	Cocoa Butter	Enrobing & Panning
Gibson Gold Reduced Sugar Milk Chocolate Flavored Coating	Cocoa Butter	Enrobing & Panning
Discovery Gold Reduced Sugar White Chocolate Flavored Coating	Cocoa Butter	Enrobing & Panning
Jemison Gold Reduced Sugar Dark Drops	Vegetable Fat	Trail Mix, Inclusion
Collins Gold Reduced Sugar Dark Confectionery Coating	Vegetable Fat	Enrobing & Panning
Discovery Gold Reduced Sugar Milk Confectionery Coating	Vegetable Fat	Enrobing & Panning
Discovery Gold Reduced Sugar White Confectionery Coating	Vegetable Fat	Enrobing & Panning

Nutritional Comparisons in Applications

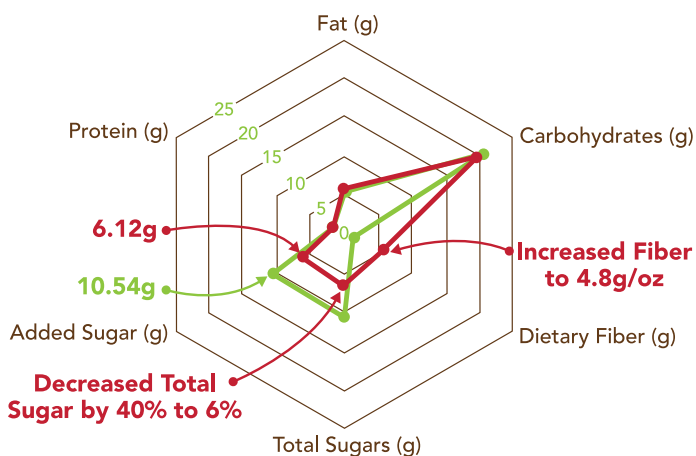
Peanut Butter Meltaways



Trail Mix



Chocolate Covered Pretzel Ball



DISCOVERY LINE
CONTROL

For samples or more information, contact your Blommer representative.

