



EMBRACE THE
ESSENCE OF
THE CHOCOLATE
EXPERIENCE WITH
ELEVATE



Blommer Chocolate's Premium Compounds using
Cocoa Butter Equivalents (CBE)

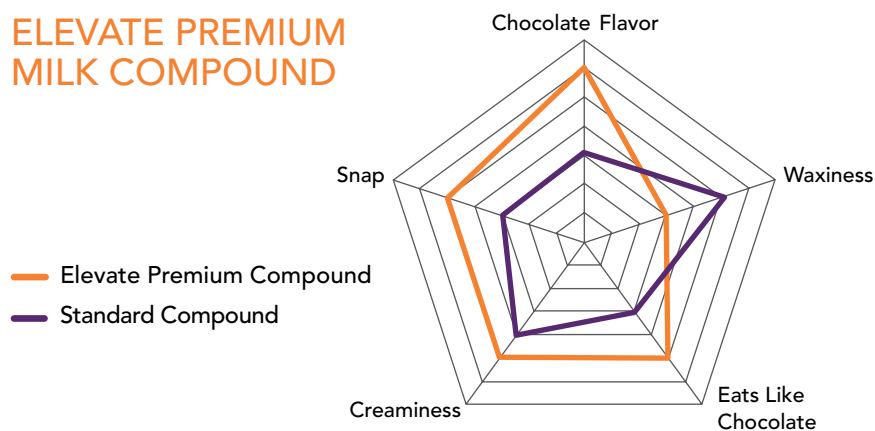
MEET ELEVATE: BLOMMER'S PREMIUM COMPOUNDS

Designed with innovation and cost efficiency in mind, Elevate offers a fabulous chocolate-like sensory experience in both flavor release and meltability. Whether you're a chocolatier, baker, or food manufacturer, Elevate empowers you to elevate your creations with high-quality alternatives to traditional cocoa butter.

BENEFITS OF ELEVATE CHOCOLATY COATING

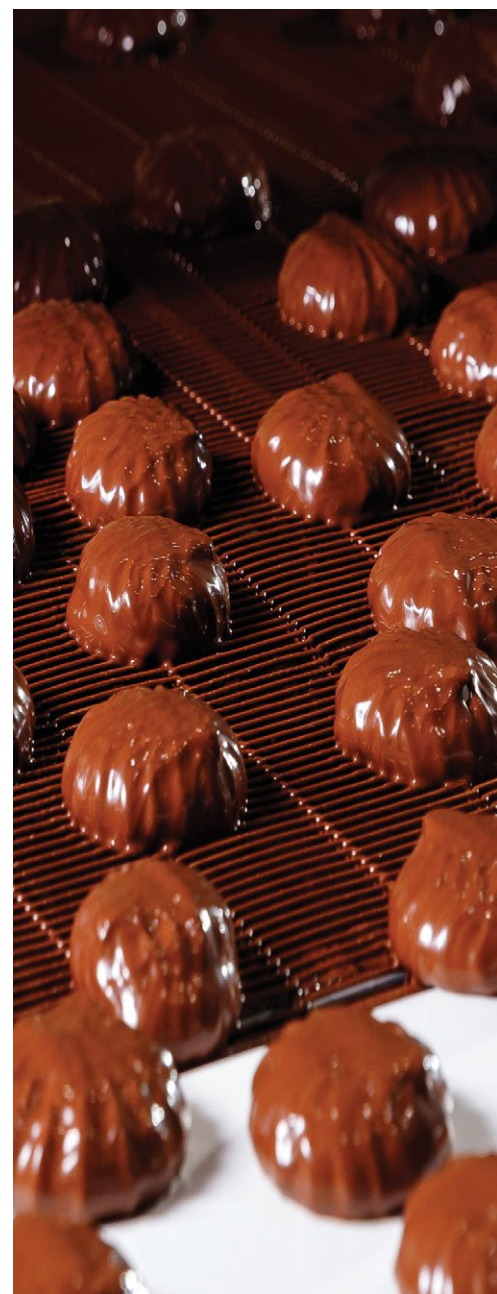
- ▶ **Comparable mouthfeel to cocoa butter**, recreating the smooth mouthfeel and meltability of chocolate
- ▶ **Elevated chocolate flavor** impact, made possible by increased compatibility with cocoa butter and usage of chocolate liquor
- ▶ **Cost efficiency to combat the high market value of cocoa butter**, with a more stable supply
- ▶ Practical handling matches chocolate techniques, **suitable for blending with the existing chocolate**
- ▶ **A clean taste** that brings out the flavors of the ingredients, such as cocoa liquor, milk, and vanilla

ELEVATE PREMIUM MILK COMPOUND



RSPO

This product is made with RSPO vegetable oil.



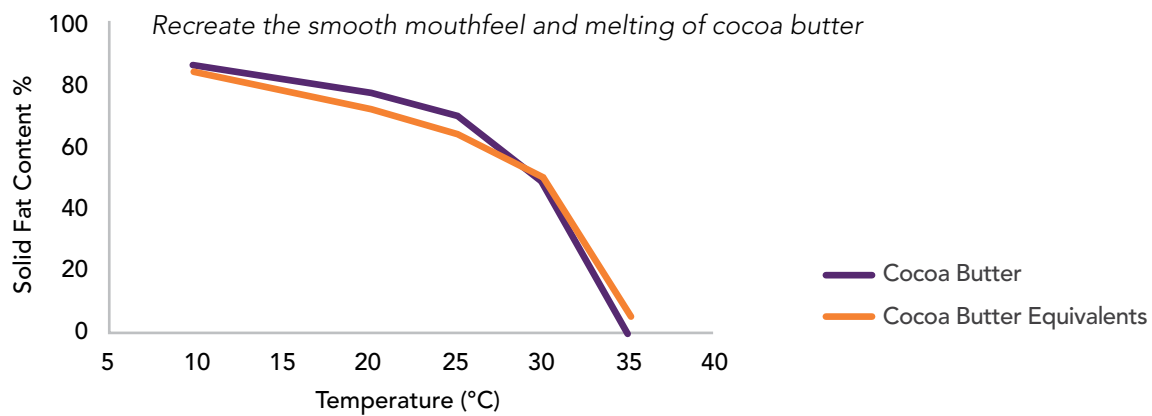
EXAMPLE OF PRODUCT LABELING AND INGREDIENT DECLARATION

Milk Chocolate: Sugar, Milk, **Cocoa Butter**, Chocolate Liquor, Soy Lecithin and Vanilla.

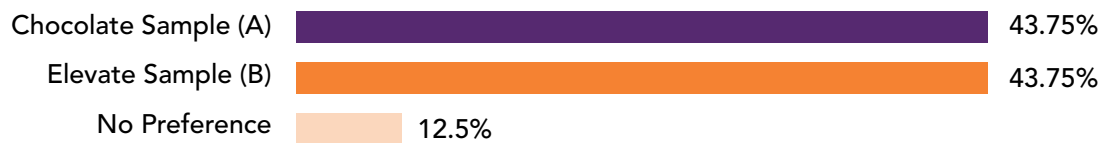
Milk Confectionery Coating: Sugar, Milk, **Vegetable Oil (Palm, Sunflower and/or Shea)**, Chocolate Liquor, Soy Lecithin and Vanilla.

	Chocolate	Elevate Premium Compound	Standard Compound
Fat System	Cocoa Butter	Cocoa Butter Equivalent (Palm, Sunflower)	Cocoa Butter Substitute (Palm Kernel)
Tempering	Necessary	Necessary	Unnecessary
Compatibility with CB		Up to 100%	Up to 5%
Chocolate Flavor	Cocoa Liquor and Cocoa Powder	Cocoa Liquor and Cocoa Powder	Cocoa Powder

MELTING CURVE OF CHOCOLATE



50% OF OUR CUSTOMERS PREFER THE TASTE AND MOUTHFEEL OF ELEVATE CHOCOLATY COATING IN THE SENSORY PREFERENCE TEST



Customers who had no preference liked both samples!

WHAT OUR CUSTOMERS SAY ABOUT ELEVATE



THE BLOMMER DIFFERENCE



WHAT IT TAKES TO MAKE A GREAT CHOCOLATE?

We are a vertically integrated chocolate and cocoa manufacturer to ensure the **best quality cacaos** are used for our great-tasting chocolate.

We adopt the **highest standard chocolate production practices** to meet the needs of super-premium, premium, better-for-you, high-performing chocolate and compound products.

With access to the most advanced ingredient technologies from our parent company Fuji Oil Holding Group, we source **premium-grade non-chocolate ingredients** to drive chocolate and compound innovation to meet the rapidly changing consumer needs.

Our passion for delivering **great-tasting chocolate safely and consistently** to our customers is fulfilled with our award-winning R&D team who are masters of formulation and technical know-how.



SUSTAINABLE CHOCOLATE INNOVATION

Besides our customer-centric business culture, Blommer Chocolate proudly serves the industry with a long history of expertise and dedication in advancing sustainable cocoa farming. As a **founding and board member of the World Cocoa Foundation**.

We lead the way in North America. Blommer was one of the first to become a member of the **Roundtable on Sustainable Palm Oil (RSPO)** in 2013 and we are a founding member of the North America Sustainable Palm Oil Network (NASPON).

