

Ardent Mills® Cocoa Replace

A wheat-based, label-friendly solution to cocoa powder



Undercover Cost Savings and Stable U.S. Supply

Made from a U.S.- sourced wheat, Cocoa Replace, a single ingredient, delivers a significant cost savings and can replace up to 25% of cocoa powder in standard formulations. With a rich legacy in wheat flour milling and baking, Ardent Mills will bring unmatched expertise to deliver consistent, premium quality ingredients. Trust the industry leader that knows baking best.



As a single-ingredient solution, it simplifies reformulation and keeps label changes to a minimum, especially in wheat-based chocolate products

Recognizing the complexity of cocoa flavor and the challenges to replicating it in a replacement product, Ardent Mills validated the cocoa replace through comprehensive sensory trials with both trained panels and consumers.

 Results from both sensory screening trials by highly trained sensory experts and from consumers demonstrated that Cocoa Replace closely matches cocoa powder in sensory experience and acceptability, making it a viable alternative to cocoa in baking applications up to 25%.¹

Product Features

- Single Ingredient
- U.S. grown and milled
- Consumer approved*
- Label-Friendly
- Wheat-based
- Non-GMO

APPLICATION	Cocoa Replace Replacement Level up to 25%
Cakes	◆
Muffins	◆
Brownies	◆
Cookies	◆
Pancakes & Waffles	◆
Quick Bread	◆
Pumpernickel Bread*	◆ *up to 100%

Available in 50lb and totes



Looking to learn more? Visit ardentmills.com or contact our team at info@ardentmills.com and 888-680-0013.

Scan here to learn more



¹ Based on tests conducted by FMSS, Inc., a CLT with 54 consumers and a sensory screening by a highly trained sensory panel.