

Blommer

MAKING CHOCOLATE TASTE
EVEN BETTER SINCE 1939

Discovery

Discover Great Taste, with Less Sugar

Discovery is a first-to-market reduced sugar product line empowered by Incredo® Sugar technology.



This unique patented technology, made with real cane sugar, enables our Discovery products to achieve up to 67% sugar reduction without using any high intensity sweeteners or sugar alcohols.



Up to 67%
reduced sugar



Classic
chocolate taste



Added fiber



Labels as
cane sugar



No high intensity
sweeteners



No sugar
alcohols



Non-GMO



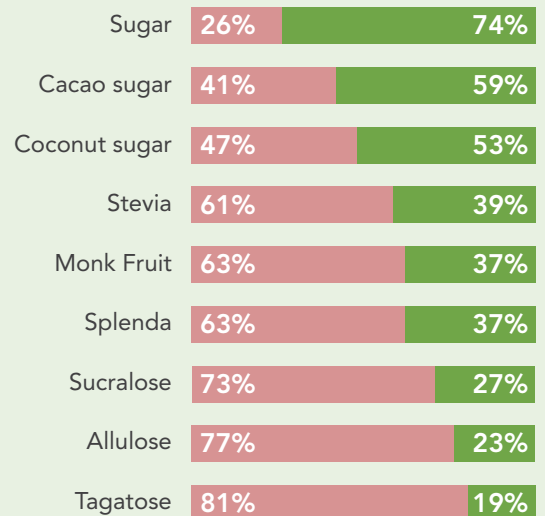
SUSTAINABLE ORIGINS

Sustainability

Discovery product line is made with cocoa from Blommer's Sustainable Origins™ program, which is dedicated to both cocoa farmers and the planet through a multi-facet approach of farm improvement, women's empowerment, access to education, reforestation and improved childhood protection. For more facts and details on this program, please visit www.blommer.com/sustainable-origins.

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.

A recent Blommer study of over 1,000 chocolate consumers found that **74% OF CONSUMERS** prefer cane sugar over other sweeteners.



Likely to Very Likely
 Not Likely to Not at All

Please rate how likely you are to consume the listed sweeteners in chocolate.

Examples of a Few Discovery Products

Product Name	Fat Type	Sugar per 100g	Application
Aldrin Gold Reduced Sugar Dark Chocolate Coating	Cocoa Butter	15.6g	Enrobing & Panning
Gordon Gold Dark Confectionery Coating*	Cocoa Butter, Vegetable Fat	30.2g	Ganache, Enrobing
Rubins Gold Reduced Sugar Dark Chocolate Discs*	Cocoa Butter	20.1g	Enrobing & Panning
Armstrong Gold Reduced Sugar Dark Drops 1000 Ct	Cocoa Butter	24.5g	Trail Mix, Inclusion
Armstrong Gold Reduced Sugar Dark Drops 4000 Ct	Cocoa Butter	24.5g	Inclusion
Helms Gold Reduced Sugar Dark Chocolate Coating	Cocoa Butter	30.3g	Enrobing & Panning
Kerwin Gold Reduced Sugar Milk Confectionery Discs	Vegetable Fat	35.1g	Enrobing & Panning
Gibson Gold Reduced Sugar Milk Chocolate Coating	Cocoa Butter	35.9g	Enrobing & Panning
Resnik Gold Milk Protein Confectionery Coating	Vegetable Fat	24.4g	Enrobing & Panning
Collins Gold Reduced Sugar Dark Confectionery Discs	Vegetable Fat	37.3g	Enrobing & Panning
Bluford Gold Reduced Sugar White Confectionery Discs	Vegetable Fat	39.3g	Enrobing & Panning
Roosa Gold Reduced Sugar White Chocolate Coating	Cocoa Butter	41.3g	Enrobing & Panning
Godwin Gold Reduced Sugar White Ice Cream Coating	Cocoa Butter	36.3g	Ice Cream & Frozen Novelties
Jemison Gold Reduced Sugar Dark Confectionery Drops 1000 Ct	Vegetable Fat	43.5g	Trail Mix, Inclusion

*Fair Trade option available

Bakery, Snack, and Nutrition Bars

Collins, Kerwin, and Bluford are formulated to be flavorful, non-tempering and have excellent flow properties—making them perfect for coating cookies, nutrition bars or snack cakes.

Armstrong Drops perform very well in bakery applications and the 1M count size is perfect for a traditional chocolate chip cookie, while the 4M are an ideal inclusion for bite-size cookies and adding indulgence and chocolate intensity to bars.

Confectionery Panning

While the entire line of Discovery Coatings has been formulated for and tested in panning applications. Helms, Gibson, and Bluford pair particularly well with fruit and nut centers for a reduced sugar confection.

Confectionery Moulding & Enrobing

The Discovery line of Coatings performs well in thin enrobing applications. They pair particularly well with nut-based centers, and also work well with other low-sugar centers such as pretzels.

Examples of Applications

Designed for various applications such as panning, enrobing 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.

Armstrong: chocolate chip cookies, granola bars

Helms: panned nuts, granola clusters

Gibson: peanut butter cups

Roosa: pairing with tart fruits or dark chocolate

Aldrin: panned nut & peanut centers

Rubins: panned fruits & nuts, moulded bars, caramels

Jemison: brownies, cookies, ice cream

Collins: nutrition bars, pretzels

Kerwin: nutrition bars, pretzels

Bluford: nutrition bars, panned fruits & nuts

Godwin: dipped ice cream and frozen yogurt bars

Gordon: mini waffle cones, panned nuts

Resnik: nutrition bars, panned fruits and nuts

For samples or more information, contact your Blommer representative or get in touch at www.blommer.com/contact.



Scan for additional Blommer
Discovery product information

Blommer
MAKING CHOCOLATE TASTE
EVEN BETTER SINCE 1939