



EMBRACE THE
ESSENCE OF
THE CHOCOLATE
EXPERIENCE WITH
ELEVATE



Blommer Chocolate's Premium Compound made
with Cocoa Butter Equivalent (CBE) and Chocolate

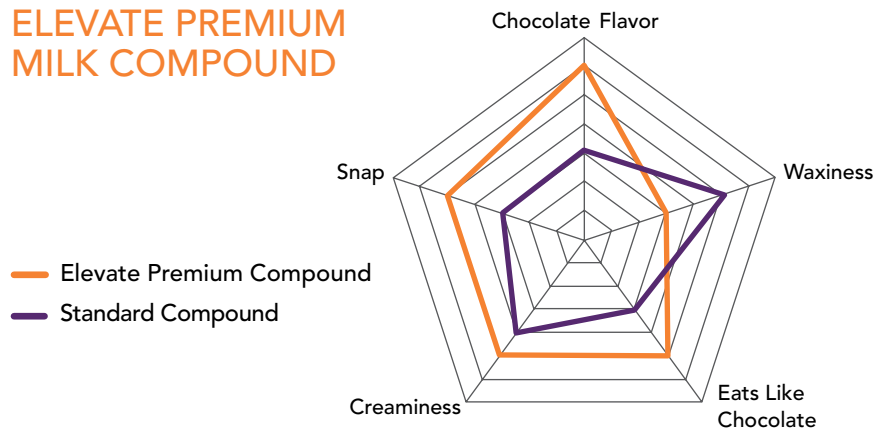
MEET ELEVATE: BLOMMER'S PREMIUM COMPOUNDS

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 CHOCOLATEY COATING

- ▶ **Comparable mouthfeel to cocoa butter**, recreating the smooth mouthfeel and meltability of chocolate
- ▶ **Elevated chocolate flavor** impact, made with chocolate
- ▶ **Cost efficiency to combat the high market value of cocoa butter**, with a more stable supply and more efficient throughput
- ▶ 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.



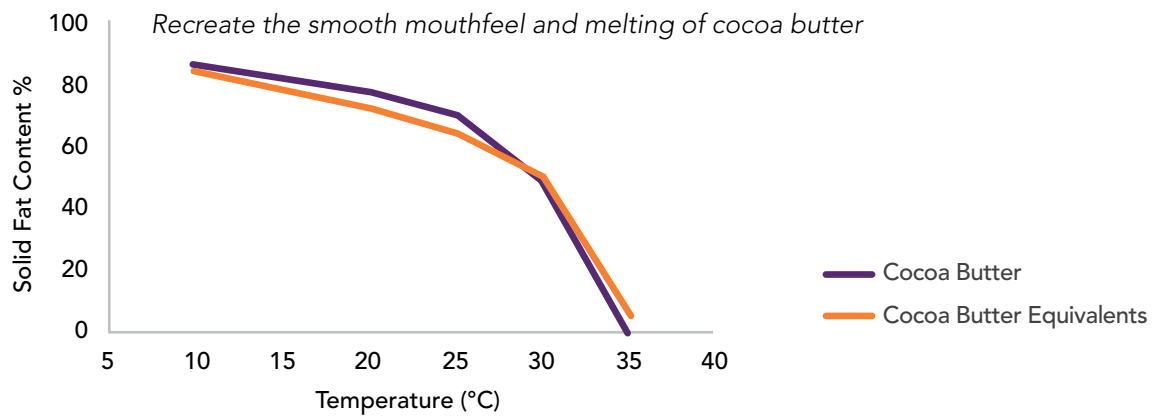
EXAMPLE OF PRODUCT LABELING AND INGREDIENT DECLARATION

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

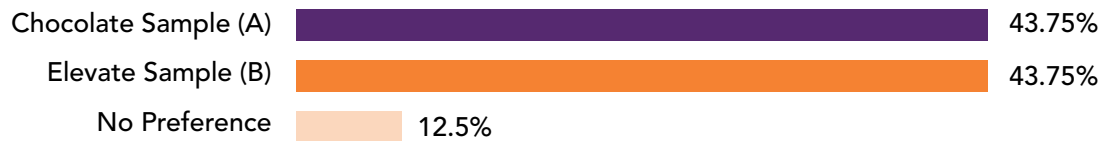
Milk Confectionery Coating: Sugar, Milk, **Vegetable Oil (Palm, Sunflower and/or Shea)**, Chocolate Liquor, Soy Lecithin and Vanilla.

	Chocolate	Elevate Premium Compound	Standard Compound
Fat System	Cocoa Butter	Cocoa Butter Equivalent (Palm, Sunflower)	Cocoa Butter Substitute (Palm Kernel)
Tempering	Necessary	Recommended	Unnecessary
Compatibility with CB		Up to 100%	Up to 5%
Made with Chocolate	Yes	Yes	No

MELTING CURVE OF CHOCOLATE



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



Customers who had no preference liked both samples!

WHAT OUR CUSTOMERS SAY ABOUT ELEVATE



ELEVATE PRODUCTS

Product Name	Made with Chocolate	Taste Profile	Tempering	Recommended Application	Claim	Pack Size	Shelf Life
Driskill Gold Milk Confectionery Discs	Yes	Sweet, Chocolate, Dairy, Vanilla	Recommended	Confectionery Molding, Panning, Enrobing, Baked Goods	Non-GMO, RSPO	50 lbs	12 months
Whitney Gold White Confectionery Discs	Yes	Dairy, Sweet, Vanilla	Recommended	Confectionery Molding, Panning, Enrobing, Baked Goods	Non-GMO, RSPO	50 lbs	12 months
Humphreys FT Gold Dark Confectionery Discs	Yes	Cacao, Roasty, Sweet, Vanilla	Recommended	Confectionery Molding, Panning, Enrobing, Baked Goods	Non-GMO, RSPO	50 lbs	24 months
Sassafras Gold Dark Confectionery Coating	Yes	Sweet, Chocolate, Brownie, Vanilla	Recommended	Confectionery Molding, Panning, Enrobing, Baked Goods	Non-GMO, RSPO	50 lbs	24 months

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 needs of consumers.

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. Blommer was a **founding board member of the World Cocoa Foundation**.

Additionally, Blommer has lead the way as one of the first members of the **Roundtable on Sustainable Palm Oil (RSPO)** in 2013. Blommer was also a founding member of the **North American Sustainable Palm Oil Network (NASPON)**.

