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Cocoa-free chocolate alternative launches in U.S. market under Cargillâ??Voyage partnership

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In a landmark collaboration poised to reshape the global confectionery landscape, Cargill and Voyage Foods have announced the North American rollout of NextCoa, a pioneering cocoa-free confectionery alternative designed to replicate the indulgent taste and sensory experience of chocolate without relying on traditional cocoa supply chains.

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Beginning in the United States, the NextCoa platform represents a bold reimagining of one of the worldâ??s most iconic food categories â?? offering manufacturers a novel pathway to deliver chocolate-like flavor profiles while addressing longstanding challenges tied to cocoa volatility, supply constraints, and environmental impact.

Described by its creators as an â??expansion of choice rather than a replacement of chocolate,â? NextCoa is engineered using innovative plant-based ingredients, including grape seeds, and is designed to integrate seamlessly into conventional chocolate manufacturing processes.

The result is a confectionery alternative that mirrors the richness and versatility of traditional chocolate while introducing a structurally more resilient and scalable supply model for global food production systems.

At the core of the initiative lies a strategic ambition to modernize indulgence â?? balancing consumer expectation with industrial adaptability. The product is positioned as a response to increasing demand for stable, sustainable, and ethically diversified ingredient sources within the global food economy.

According to Cargill leadership, NextCoa represents a significant step toward strengthening supply chain resilience while expanding creative possibilities for food manufacturers.

â??This initiative is about unlocking new ways to create the flavors and indulgent experiences people love, while building resilience into the food system,â?• said Kojo Amoo-Gottfried, Vice President and Managing Director of Cocoa and Chocolate for Cargill Food North America.

Beyond its sensory ambitions, NextCoa also enters the market with a strong environmental proposition. The cocoa-free formulation is reported to deliver a 67 per cent lower carbon footprint compared to conventional chocolate production, reflecting growing industry pressure to decarbonize global supply chains.

The product is further distinguished by its broad dietary accessibility. Free from dairy, soy, peanuts, and tree nuts, NextCoa is formulated to meet allergen-sensitive production standards while also being suitable for vegan, Kosher pareve, and Halal-certified markets â?? expanding its applicability across diverse consumer segments.

Developed through the integration of Voyage Foodsâ?? proprietary food technology and Cargillâ??s global distribution infrastructure, the platform underscores the accelerating convergence of food science innovation and industrial-scale commercialization.

â??Our mission has always been to rethink how the worldâ??s favorite foods are made,â?• said Adam Maxwell, Founder and CEO of Voyage Foods. â??Partnering with Cargill allows us to scale that vision globally and make chocolatey-like experiences accessible to manufacturers everywhere.â?•

In its initial U.S. deployment, NextCoaâ?¢ will be available in multiple formulations, including Mild (milk-chocolate-style) and Dark Mild variants, engineered for versatility across applications such as baked goods, ice cream inclusions, confectionery coatings, snack products, and premium dessert offerings.

The commercial rollout is supported by Cargillâ??s role as the exclusive global business-to-business distributor for Voyage Foods, alongside regional distribution partnerships designed to expand availability across North America, with Canada positioned as a forthcoming growth market.

As the global food industry grapples with climate volatility, commodity price fluctuations, and supply chain disruptions, NextCoaâ?¢ arrives as part of a broader wave of ingredient innovation redefining how staple flavors are sourced, produced, and scaled.

In this emerging landscape, cocoa-free confectionery may signal not the end of chocolate, but the beginning of a parallel evolution â?? where tradition and technology converge to reshape one of humanityâ??s most enduring indulgences.