

Cargill Partners with Kokomodo to Explore Cell-Based Cacao Innovation

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Cargill has entered into a proof-of-concept collaboration with Kokomodo, an agrifood-tech startup developing cell-based cacao ingredients in controlled environments, as part of efforts to strengthen innovation and resilience across the cocoa value chain. The partnership is supported by the European Institute of Innovation and Technology.

Under the collaboration, the companies are evaluating how Kokomodo's cell-based cacao ingredients perform in real-world chocolate applications, with a focus on functionality, sensory experience and scalability. The initiative aims to accelerate technical learning and generate insights that could inform potential future commercial pathways.

The move comes at a time when the global cocoa supply chain continues to face volatility, prompting manufacturers to explore alternative and complementary ingredient solutions. By combining Kokomodo's controlled-environment cultivation technology with Cargill's food science expertise and application capabilities, the partnership seeks to assess how emerging cacao ingredients could integrate into existing chocolate formulations without compromising taste or performance.

Cargill said the collaboration reflects its broader strategy of working closely with innovators to build more resilient and flexible supply chains. As experimentation across chocolate formulations increases, closer alignment between manufacturers and ingredient partners is expected to play a critical role in navigating market uncertainty.

With volatility, uncertainty, complexity and ambiguity shaping the cocoa sector, industry players are increasingly prioritising flexibility not only in sourcing and formulation, but also in innovation models. Through science-led partnerships and targeted investments, Cargill aims to support customers in developing future-ready chocolate portfolios while continuing to deliver the taste and texture experiences consumers expect.