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Cargill and Voyage Foods to Bring NextCoa Cocoa-Free Confectionery Alternatives to North AmericaÂ

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Cargill and Voyage Foods are bringing NextCoa, an award-winning confectionery alternative to chocolate, to North America, starting in the United States. The product delivers a chocolatey-like taste consumers expect without cocoa, using innovative ingredients and familiar chocolate-making processes.

â??The NextCoa line is about expanding choice, not replacing chocolate but redefining whatâ??s possible,â? said Kojo Amoo-Gottfried, vice president and managing director of Cocoa and Chocolate for Cargill Food North America. â??It unlocks a new way for manufacturers to create the flavours and indulgent experiences people love while building resilience into the food system.â•Â

NextCoa confectionery alternatives to chocolate are crafted from plant-based ingredients like grape seeds, helping improve pricing stability and availability. The product also delivers measurable environmental benefits, including a 67 per cent lower carbon footprint compared to conventional chocolate.

The cocoa-free offering is formulated without major allergens, free from dairy, soy, peanuts and tree nuts, expanding options for both food manufacturers and consumers. It is also vegan, Kosher pareve and Halal suitable.

NextCoa products combine Voyage Foodsâ?? patented technology with Cargillâ??s supply chain scale to bring new food innovations to market.

â??We built Voyage Foods to rethink how the worldâ??s favourite foods are made,â? said Adam Maxwell, CEO and Founder of Voyage Foods. â??With Cargill, we can scale that vision, making our approach to chocolatey-like foods accessible to even

more manufacturers.â?•Â

In the U.S., the NextCoa line is available in Mild (milk-chocolatey-style) and Dark Mild (a blend of dark and milk chocolatey-like flavours) varieties. Formats are suited for a wide range of applications from inclusions in bars, baked goods and ice cream to coatings for snacks and confectionery treats like truffles.Â

Through their commercial partnership, Cargill serves as the exclusive global business-to-business distributor for Voyage Foods. Cargill is working with regional partners Batory Foods, Blendtek and Gillco Ingredients, an Azelis Company to supply U.S. customers and plans to expand to customers in Canada soon.