

THIS IS NOT A CHOCOLATE CAKE



nuaré

Discover a new world of indulgence.

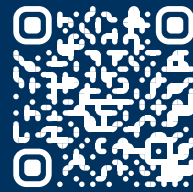
AN INNOVATION BY





For pastry and ice cream

Discover
more and
get in touch.



Our range of carob-based solutions offers a cost-stable, versatile and sustainable alternative to cocoa.

Nuaré allows you to explore in full new tastes and flavors, opening new creative possibilities thanks to its unique optical and sensory qualities. Additionally, our solutions are fully customizable to meet your specific needs.

INDULGENCE REDEFINED

superior taste and color

BETTER FOR THE PLANET

native to the Mediterranean region, carob is a low-maintenance crop that requires minimal agricultural inputs

SUPPLY STABILITY

a reliable alternative to the volatile cocoa market



RANGE OF APPLICATIONS

- Fully customizable
- Flexible cocoa alternative (100% or less)
- Compatible with established production processes

CAKE & MUFFIN MIXES

- Warm brown shades
- Consistent baking performance



DONUT & CAKE COATINGS

- Shine
- Multiple color shades



ICE CREAM COATINGS

- Ideal adhesion
- Smooth, glossy finish



FILLINGS

- Creamy and indulgent mouthfeel



CSM INGREDIENTS

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🌐 csmingredients.com · [in @CSM Ingredients](https://www.linkedin.com/company/csm-ingredients)

HIFOOD

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🌐 hifood.it · [in @hifood](https://www.linkedin.com/company/hifood)



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