

CSM INGREDIENTS GROUP LAUNCHES NUARÉ, A RANGE OF COCOA ALTERNATIVES WHICH OPENS NEW CREATIVE POSSIBILITIES IN BAKERY AND ICE CREAM

The new range of carob-based solutions by CSM Ingredients offers a cost-stable, versatile and sustainable alternative to cocoa, as well as being highly customizable to fit customer and production needs

November 13th 2025 – **CSM Ingredients** – a Nexture company – proudly introduces Nuaré, the **new carob-based range of cocoa alternatives** designed to unlock untapped creative potential in baking and ice cream formulations while also addressing market volatility concerns and growing sustainability demands. The Nuaré range will be officially presented at **Food Ingredients Europe 2025 in Paris** – December 2-4, 2025 – where CSM Ingredients will participate together with HIFOOD and Vitalfood by Italcanditi at Nexture's booth (stand #72G18).

As cocoa prices reach unprecedented levels globally due to supply constraints and climate-related challenges, food producers are increasingly seeking reliable and resilient alternatives. CSM Ingredients' carob-based Nuaré range responds to this need, offering a natural, plant-based ingredient system that ensures cost predictability and continuous supply, as well as opening new creative possibilities thanks to its unique optical and sensory qualities.

Tailored to perform across applications

The Nuaré range has been developed to ensure **excellent performance and versatility** across multiple categories, both in industrial and artisanal settings. Each formulation is designed for easy integration into existing processes, ensuring flexibility, scalability, and cost efficiency.

Furthermore, the range can be customized to provide bespoke solutions based on specific client needs, thanks to CSM Ingredients' unique craftsmanship capabilities as well as its in-house production lines. Current applications include:

- **Cake coatings** - delivering consistent shine and color without greying or bloom, as well as maintaining a stable surface through freeze-thaw cycles.
- **Ice cream coatings** - optimized for viscosity and adhesion, ensuring a smooth, glossy finish.
- **Dark bakery mixes** – perfect for muffins and cakes, providing warm brown shades and dependable baking performance.
- **Pastry fillings** - offering creamy and indulgent mouthfeel, while remaining independent of cocoa supply fluctuations.

Carob: naturally sustainable and rich in potential

Carob, the main ingredient in the Nuaré range, is derived from the fruit of the carob tree, a drought-tolerant species native to the Mediterranean. It requires minimal agricultural input, supports biodiversity, and features a naturally **low carbon footprint**, making it a sustainable and reliable raw material.

Once dried and ground, the carob fruit produces a naturally sweet, chocolate-like powder with mild caramel notes and a warm brown hue. On a visual and sensory level, carob enables a range of golden, nutty and caramel-brown tones – colors not achievable with traditional cocoa. This makes it ideal for indulgent bakery, confectionery, and ice cream formulations where both taste and visual appeal play a crucial role.

Nuaré: an emblem of Nexture's vision, showcased at Food Ingredients Europe 2025

Food Ingredients Europe will be the ideal stage to present Nexture's vision and ambition to drive the evolution of the food sector and address global food system challenges by effectively combining industrial heritage, technological innovation, and sustainability. Nuaré is indeed a great example of how this vision is brought to life, as it showcases how ingredient innovation can deliver indulgence while supporting supply chain resilience and sustainability goals.

About CSM Ingredients Group

CSM Ingredients Group – a Nexture company comprising both CSM Ingredients and HIFOOD - is a global player in the food industry that develops ingredients and value added solutions with the aim of collaboratively enabling the evolution of the food ecosystem.

With 8 manufacturing plants, 3 innovation centres, 1 open innovation hub and a team of over 1,300 highly experienced professionals, the company serves artisanal and industrial players as well as foodservice operators and retail chains in more than 120 countries.

By combining its unique heritage and specialized technical expertise with world-class research and open innovation, CSM Ingredients Group is committed to identifying emerging and growing trends in order to develop cutting-edge ingredients and tailored solutions for the bakery, fine pastry, dairy & non-dairy, ice cream, savoury and gluten-free industries.

Following the acquisition in 2022 of HIFOOD, CSM Ingredients Group today also offers a deep expertise and knowledge of applications and use of natural products, such as new fibers, proteins, gluten-free cores, additive-free and plant-based systems.

Together with Vitalfood by Italcanditi, Comprital and Prodotti Rubicone, CSM Ingredients Group is part of Nexture, an integrated platform for the innovation and production of high-quality food ingredients.

Please visit www.csmingredients.com to learn more.

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