



Castle Ingredients®

Probably the Best Food Ingredients

OUR NEW COCOA SUBSTITUTE!

100% Aroma & Color

Original Formula

Castle Ingredients presents our brand-new cocoa substitute solutions—developed to complement traditional cocoa, reducing costs while maintaining product quality and performance.

www.castle-group.eu

Introducing Our Latest Cocoa Substitute Innovation

Unlock New Possibilities with Castle Ingredients

At Castle Ingredients, we bring innovation, quality, and sustainability together to redefine the future of food. As a leading Belgian contract manufacturer, we specialize in customizable ingredients tailored to the evolving needs of the food industry. Whether you're in bakery, confectionery, dairy, plant-based, or beverage production, our solutions empower your brand with taste and efficiency.



REVOLUTIONIZING COCOA SUBSTITUTES

Experience a breakthrough in cocoa alternatives with Castle Ingredients' premium cocoa substitutes.

Designed for cost efficiency, sustainability, and superior taste, our innovative substitutes allow food manufacturers to reduce cocoa dependency without compromising on quality.

Key Benefits

Optimized Cocoa Usage – Designed to be used alongside traditional cocoa for balanced flavor and cost efficiency.

Enhanced Appearance – Deep, indulgent brown hues enhance the visual appeal of confectionery and bakery products.

Cost Optimization – Achieve up to 20% cocoa replacement, ensuring significant cost savings.

Sustainability Focused – A responsible alternative that supports eco-friendly sourcing and minimizes environmental impact.

Clean Label – Free from dairy, nuts, and artificial additives, meeting diverse dietary needs.

Castle Chocolate and **Castle Black** are premium cocoa extenders, designed to complement cocoa rather than replace its taste, expertly crafted from roasted cereals to enhance formulations while optimizing cocoa usage.



A SMARTER COCOA ALTERNATIVE

VERSATILE APPLICATIONS

Chocolate Production – Perfect for truffles, bars, spreads, and coatings.

Beverages – Ideal for hot chocolates, plant-based drinks, and protein shakes.

Bakery & Desserts – Suitable for muffins, brownies, cakes, pastry creams, and fillings.



With our versatile, **cost-effective cocoa substitutes**, you can maintain indulgent flavors while supporting sustainable and innovative food production.

CASTLE CHOCOLATE

Natural Cocoa Substitute



Ideal for chocolates, baked goods, and dairy based drinks, enhancing color and aroma while reducing cocoa usage.



CASTLE BLACK

Alkalised Cocoa Substitute

A bold, dark alternative enhancing color and depth in confectionery and beverages.





Castle Ingredients is committed to eco-conscious manufacturing, offering solutions that reduce dependence on traditional resources while maintaining exceptional quality.

SUSTAINABILITY & FUNCTIONAL INGREDIENTS

WHY CHOOSE CASTLE INGREDIENTS?

Sustainability First: Powered by 100% renewable solar energy with a commitment to zero CO2 emissions.

Customizable Solutions: Tailored formulations to fit your product development needs.

Private Label Capabilities: Fully automated packaging lines to meet bulk and retail demands.

European Quality: Manufactured in Belgium, ensuring safety, consistency, and innovation.



Contact us today to explore our full range
and discover how we can help your brand
craft deliciously unforgettable products!



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CREATE IRRESISTIBLE PRODUCTS WITH CASTLE INGREDIENTS

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