



COCOAPLANET®

Visit CocoaPlanet.com, call 707-721-1275 or email info@cocoaplanet.com

Looking for Low Sugar Chocolate? Keep it Natural

SONOMA, California – June 23, 2017 – – For many consumers, the joy of chocolate is inhibited by the anxiety of high sugar and calories. While some confectioners respond with artificial sweeteners or other gimmicks, CocoaPlanet takes an approach that is all natural.

Chocolates made with artificial sweeteners like sorbitol just don't taste right, and aren't an option if you prefer all natural ingredients. Even natural sugar alternatives like Stevia come up short.

CocoaPlanet has invented and patented a natural way to reduce the sugar in their flavor-filled chocolates without sacrificing taste.

Instead of a large center of sugary filling, CocoaPlanet places small drops of filling throughout their all-natural chocolate disc. With each bite, these "pearls" of flavor complement the rich, dark chocolate (64% cacao) in a subtly different blend.

The result is prize-winning flavor. CocoaPlanet has been honored with two "sofi™" awards from the Specialty Food Association, recognizing the best in specialty foods.

But the difference isn't just on the palate. Distributing pearls of flavor throughout the chocolate allows each one to be only 15% flavored filling, compared with 60-80% filling in the sugary "center" of traditional filled chocolates. That enables each single-serving CocoaPlanet chocolate to have less than 100 calories, only eight grams of sugar or less, and net carbs of nine grams or less!

CocoaPlanet offers five beautiful flavors to choose from for that afternoon snack or after dinner dessert: Salted Caramel, Deep Dark Truffle, Vanilla Espresso, Mandarin Orange, CocoaMint™. Made with All Natural ingredients, they are also Fair Trade certified,



Non-GMO, Gluten Free, three are Vegan and all make a great hot chocolate (just steam milk, drop in and stir and in ten seconds you have a terrific hot chocolate!).

About CocoaPlanet

Based in Sonoma, CA, CocoaPlanet, Inc. uses ethically sourced chocolate produced using sustainable practices, enabling cocoa farmers a better quality of life. For more information, visit cocoaplanet.com

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