



COCOPLANET®

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Booth #4013 at the 2016 Summer Fancy Food Show, New York City

CocoaPlanet's Pearls of Flavor are Patented

SONOMA, California – June 26, 2016 – CocoaPlanet's innovative "Pearls of Flavor" have received patent protection in the United States. On May 17, the U.S. Patent and Trade Office (USPTO) issued Patent #9,339,048 to CocoaPlanet, Inc. The patent protects the method of manufacture used to distribute tiny drops of filling – or "Pearls of Flavor" – throughout our chocolate discs.

In awarding this patent, the USPTO recognizes that Pearls of Flavor are created in a unique and innovative manner. CocoaPlanet patents are also pending in several other countries around the world.

Pearls of Flavor give you More Taste, Less Sugar

Why does this matter? CocoaPlanet distributes drops or “pearls” of flavored fillings throughout premium dark chocolate (64% cacao), giving More Taste, Less Sugar™ than traditional filled chocolates. The chocolate's structure is designed to readily deliver flavor throughout your palate using much less filling. The result is that each single serving chocolate has less than 100 calories, 8 grams of sugar or less, and net carbs of 9 grams or less!



Flavors include Salted Caramel, Deep Dark Truffle, Vanilla Espresso, Mandarin Orange and CocoaMint™. CocoaPlanet chocolates are made with All Natural and mostly Organic ingredients, including Fair Trade Cocoa certified by Fair Trade USA. They are Non-GMO Project Verified and Gluten Free Tested. Three of the flavors (Vanilla Espresso, Mandarin Orange and CocoaMint) are Vegan.

How did they come up with this idea?

Founder Anne McKibben was inspired to provide a new taste experience along with fewer calories and sugar. No one in the industry could think of how to realize her vision for a new way of combining flavored fillings with chocolate.

After much research and prototyping, she invented the new technology used to create CocoaPlanet chocolates. Her newly patented invention suspends pearls of flavor within premium dark chocolate. The result has only 15% filling versus the 60-80% of sugar-based filling found in most flavor-filled chocolates. The perfect balance of flavors means more taste, less sugar – a better, more healthy experience that evolves the concept of flavor-filled chocolates.

A superb eating chocolate, CocoaPlanet can also be prepared as a hot chocolate! Simply steam or microwave 4-6 ounces of milk or milk-substitute, drop in the chocolate and stir. Voila – the chocolate melts along with the flavored filling to create a splendid 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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