

# What's New? An insight from **Leatherhead** Food Research

Prepared by: Mia Naprta, Market Analyst and Hazel Lee, Product Development Scientist

## Summer assortments

Austrian Ritter Sport launched Summer Chocolate Assortment - an assorted mix of filled mini milk chocolates in the following flavours: Strawberry & Mint (whole milk chocolate with strawberry-mint and skimmed milk yogurt cream and strawberry pieces); Iced Coffee (whole milk chocolate with vanilla and coffee flavoured cream) and Buttermilk & Lemon (white skimmed milk yogurt chocolate with lemon-buttermilk cream filling). This seasonal product retails in a 200g pack containing 12 x 16.67g units, four of each flavour.



## Fresh summer flavours

Aldi has relaunched Summer Edition Chocolate Assortment, now made with UTZ certified cocoa. The assortment comprises six fresh summer flavours: Chocolate and Cherry; Raspberry and Yoghurt; Iced Coffee; Zabaione and Strawberry; Vanilla and Blueberry; and Amarena Cherry. The product retails in an updated 280g pack containing 34 individually wrapped portions and featuring a new alcohol content warning.



## Lime and yogurt

Croatian Chocolate maker Zvecevo also launched several chocolate bars as a part of its Mikado brand's spring-summer edition. Lime variety, made with



natural lime flavour and yogurt filling, is said to be particularly refreshing. It comes in white packaging featuring fresh lime slices and melting chocolate. The chocolate retails in 80g and 125g packs.

## Small raw treats

West Sussex based The Raw Chocolate Company makes vegan, cane sugar free and soy free chocolate. Its Vanoffe Dark variety is made with virgin cacao butter, coconut palm sugar, cacao mass, lucuma and

vanilla. Lucuma, from Peru, is designed to add a biscuity, malty sweetness to the chocolate. 44g and 22g bars are available.



## Ugandan bean to bar chocolate

Solstice Chocolate is an American artisan chocolate maker, handcrafting from bean to bar in Salt Lake City, Utah. Its 70% Bundibugyo bar uses fine cacao grown in Bundibugyo, Uganda, where there is a flourishing growth of cacao farming. This 65g chocolate bar has a subtle bitterness with fresh, earthy hints of berries and tree fruit, and retails at \$7.99 (£5.06).



## Buffalo milk chocolate



Brand new bean to bar chocolate company Damson Chocolate, based in

North London, has made a 60% cacao dark milk chocolate using Trinitario cocoa beans from Trinidad, buffalo milk from Laverstoke Park Farm in Hampshire and a touch of sea salt from Halen Mon in Anglesey. It has a rich and creamy flavour with floral notes and is available in 50g bars from Paul A Young Fine Chocolates in Soho.

## Coffee and milk bar



The latest product from Icelandic bean to bar chocolate company Omnom is its Coffee + Milk bar. This 60g chocolate bar is made using Icelandic milk powder and coffee beans from Jesus Maria farm in Nicaragua, roasted by Reykjavik Roasters.

## Strawberry Anise Ganache

Videri Chocolate Factory, based in Raleigh, North Carolina, has won a 2015 Good Food Award for its Strawberry Anise Ganache confections. The sweet and tangy strawberries combined with the aromatic anise and earthy, fruity chocolate, are designed to offer a new flavour experience. The products are sold in boxes of six for \$16.50 (£10.45).



See more new products from Leatherhead next month. ■