

CONFECTIONERY

PRODUCTION

chocolate, sweets, snacks & bakery

APRIL 2019

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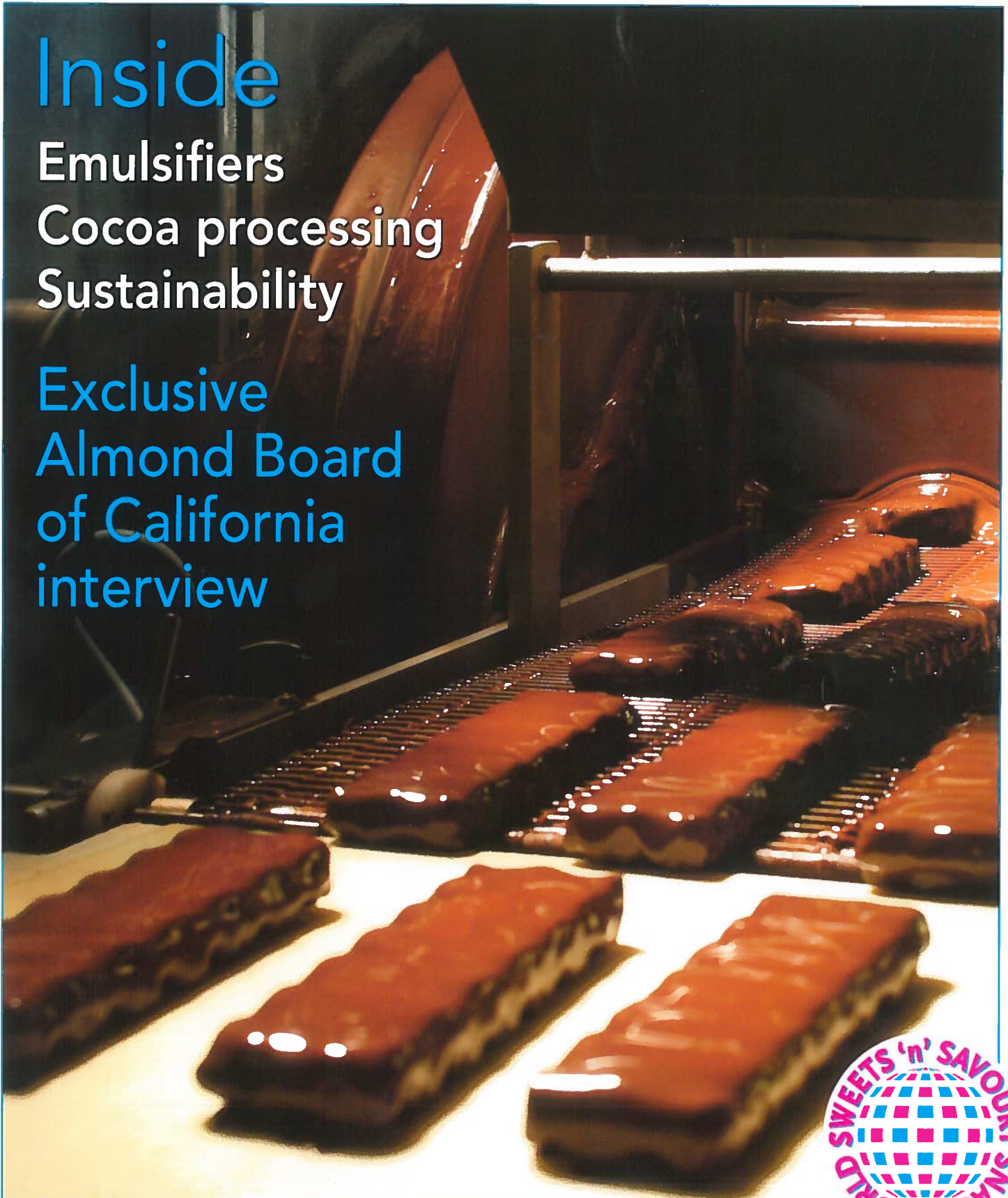
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Confectionery demand drives cocoa processing growth

With volumes of cocoa processing showing signs of increasing, there has been a correspondingly strong market for equipment lines. *Confectionery Production* assesses the segment's prospects for 2019

With the global confectionery market forecast to be worth over \$284 billion by 2025, many observers in the sector believe that cocoa will form a significant element of core demand for chocolate products.

This has been reflected in cocoa processing results from around the world that have revealed relatively steady increases over the past year in terms of regional grinding results.

While the confectionery industry is rapidly examining the potential for

reformulating product ranges in light of greater consumer demand for reduced-sugar ranges, sales globally for premium chocolate series in particular remains high.

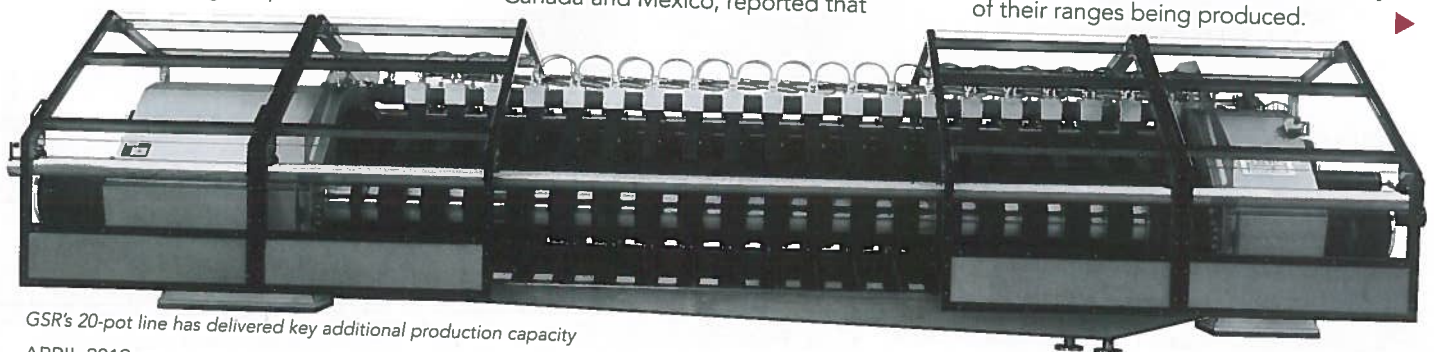
Underlining this, the European Cocoa Association (ECA) has reported that Europe has continued growth in cocoa bean usage – with grindings 1.6 per cent up in the fourth quarter of 2018 to 359,103 tonnes, up from 353,286 tonnes in the same period of 2017.

Similarly, the National Confectioner's Association, representing the US, Canada and Mexico, reported that

grinds for the final quarter in 2018 amounted to 117,000 metric tons, equivalent to a 1.2 per cent year-on-year increase.

There was also more positive news from the Cocoa Association of Asia, covering Singapore, Malaysia and Indonesia which reportedly found a 3.7 per cent increase in grinding levels during the third quarter of last year.

However, it is not simply the level of cocoa grinding taking place that is of significance, as manufacturers increasingly look to enhance the quality of their ranges being produced. ▶



GSR's 20-pot line has delivered key additional production capacity
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COCOA PROCESSING

One such example is US-based Guittard Chocolates, which together with The World Cocoa Foundation, USAID, Swisscontact, and the Millennium Challenge Account, is leading schemes in the world's top cocoa producing countries, working with breeders, extension agents, cooperatives, and farmers on improving end products as part of its overall sustainability work.

As the company explains, its flavour labs are part of an effort designed to address the negative implications of what Gary Guittard terms the "incremental degradation" of cocoa flavour.

According to the company, this incremental degradation is the result of an industry-wide shift toward breeding cocoa for high yields and disease resistance as key features, with flavour profiling not being given sufficient consideration, in Guittard's opinion.

Equipment developments

As regards equipment for the cocoa processing sector, there have been a number of strides forward within the segment, as has been previously highlighted by *Confectionery Production*.

Among the most prominent machinery businesses in the sector is Italy's GSR Cocoa Machinery, which notes there continues to be an upturn within global cocoa markets.

A spokesperson for the company says: "There are important investments taking place within the sector all around the world. The continents that are experiencing great growth, both in terms of production and demand, are in Asia and Africa. There, rapidly



"The continents experiencing great growth in terms of production and demand, are Asia and Africa. There, rapidly expanding economies are supporting dynamic and vibrant markets" – GSR Cocoa Machinery

expanding economies are supporting dynamic and vibrant markets.

"GSR Cocoa Machinery, specialising in the production of pressing lines for the cocoa and oil-based seeds market, is benefitting from this momentum. After a successful 2018 marked by great achievements and important new products launched, 2019 starts with a portfolio full of orders until 2021."

The company says demand for complete pressing lines is very high, with projects ranging from small production, such as the one-pot presses, up to its largest presses operating with '20-pot' production.

According to the business, one of the keys areas of its success has been a continued focus on high performance of its presses, which are designed to produce minimal cocoa butter residue.

As the company adds, it has also

focused on increasing the speed of pressing cycles in order to deliver production volumes demanded by customers.

Its presses have also been developed with a strong attention on sustainable performance, designed to optimise space and operate with low energy consumption.

The company notes: "With a clear, prompt and precise offer, we customise each product according to the needs of each customer. Our reliability, based on transparency and the direct relationship that we establish with each customer, leads us today to collaborate with large companies in the sector."

For its part, another business in the sector which is enjoying notably strong performance is the UK's MacIntyre Chocolate Systems.

The company successfully offered a debut for its new generation refiner/conche at ProSweets in Cologne this January, which the business says had generated considerable interest.

As its teams explain, its latest equipment line offers more flexible and enhanced control of the refining process, together with improved design and easier maintenance.

With processing capacities from 500kg up to 5,000kg, the new generation range has been developed for both small and large batch production of a variety of products used across the confectionery, savoury and bakery industries. ♦



MacIntyre launched its New Generation Refiner/Conche at ProSweets