

## David Michael Re-Launches Cocoa Extender Line

Written by Australian Business

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PHILADELPHIA, PA, October 06, 2013 **/24-7PressRelease/** -- In response to higher cocoa prices, David Michael & Co has re-launched Cocoa-Mate , their line of cocoa extenders that are functionally capable of replacing up to 50 percent of the cocoa powder used in a finished product.

Cocoa Mates are available to replace both Dutched Cocoas and Natural Cocoas. A Natural and Artificial Cocoa-Mate is also available.

Cocoa-Mate is an excellent candidate for a number of applications, including ice cream, yogurt, beverages, puddings, toppings and bakery goods. Literally any application where cocoa powder is used can benefit from Cocoa-Mate. For more information, please contact your Account Manager or call 1.800.DM.FLAVORS today!

Family-owned and operated since 1896, David Michael & Co. has been a leader and an innovator in the food flavor industry for more than one hundred years. David Michael offers a comprehensive line of over 40,000 flavors, stabilizers and natural colors, which can be custom-designed to meet the needs of virtually any food product. With its global headquarters in Philadelphia, PA, David Michael also has facilities in Northbrook, IL, San Bernardino, CA, and internationally in Lerma, Mexico (David Michael de Mexico SA de CV), Valence, France (David Michael Europe, S.A.S.) and Beijing, China (David Michael (Beijing) Flavor Co. Ltd.).