

# News Release

## **Going Greek: The right balance of indulgence and nutrition Barry Callebaut Launches Innovative Greek Yogurt Product Line for Food Manufacturers**

- **Greek Yogurt product portfolio includes coatings and inclusions for a variety of applications, including confection, snack bars, baked goods and ice cream**
- **Products offer a new solution for food manufacturers targeting health and taste-conscious consumers**

*CHICAGO, October 16, 2014* – Barry Callebaut – the world’s leading manufacturer of high-quality chocolate and cocoa products – has launched a new line of Greek Yogurt coatings and inclusions for food manufacturers. The versatile products combine an indulgent Greek yogurt taste with nutritional appeal and technical flexibility, making them ideal ingredients for baked goods, snack bars and ice cream.

The products are available in two forms: EZ melt coatings and 1M or 4M chip inclusions. The coatings are appropriate for enrobing or drizzling snack bars, baked goods and ice cream bars, while the confectionery chips are ideal for bakery, dessert, snack and cereal applications. The handling and processing for the Greek Yogurt products are the same as with alternative compound coatings.

“Now, more than ever, consumers want foods that combine high-quality taste with increased nutritional value,” said Laura Bergan, senior marketing manager at Barry Callebaut. “We continually work to develop products that help food manufacturers tap into these growing food trends. The Greek Yogurt products can be incorporated into a number of applications, making them the perfect vehicle to deliver rich taste and nutrition.”

The yogurt-flavored products are made with Greek yogurt powder which is a trendy alternative to standard yogurt coatings and inclusions. In addition to their decadent flavor, the line of Greek Yogurt products contains more protein than traditional yogurt coatings.

As part of its corporate Innovation strategy, the Barry Callebaut Group combines trends, science and knowledge to drive product differentiation for food manufacturers. With more consumers interested in enhancing their diets with nutrient-rich foods, ingredient solutions such as Greek Yogurt coatings and inclusions help manufacturers maximize the sensory experience and functional properties of finished products.

For more information about the Greek Yogurt product line and other product offerings for food manufacturers, please visit [www.barry-callebaut.com/foodmanufacturers](http://www.barry-callebaut.com/foodmanufacturers).



Barry Callebaut’s Greek Yogurt coatings and inclusions can be used in bakery, ice cream, dessert, snack and cereal applications to provide added flavor and nutrition to finished products.

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***About Barry Callebaut Group ([www.barry-callebaut.com](http://www.barry-callebaut.com)):***

*With annual sales of about CHF 4.9 billion (EUR 4.0 billion / USD 5.2 billion) in fiscal year 2012/13, the Zurich-based Barry Callebaut Group is the world's leading manufacturer of high-quality chocolate and cocoa products – from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds. The Group runs more than 50 production facilities worldwide and employs a diverse and dedicated global workforce of over 9,000 people.*

*The Barry Callebaut Group serves the entire food industry, from industrial food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers. The two global brands catering to the specific needs of these Gourmet customers are Callebaut® and Cacao Barry®.*

*The Barry Callebaut Group is committed to sustainable cocoa production through its “Cocoa Horizons” initiative to help ensure future supplies of cocoa as well as improve farmer livelihoods.*

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