Caramel adult eat



Caramel is one of the **fastest growing** confectionery categories (Volume CAGR 2020-2023, Euromonitor).

The journey towards more *premium* products

The number of new product launches with a higher pack price is **rising globally**, while low-price product launches are declining.

An established classic *flavor*

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Caramel is the **third most popular** flavor behind hazelnut and almond, featuring in **8.8%** of global chocolate confectionery launches over the past three years (Sep 2017-Aug 2021, Mintel). In the *global* spotlight

Salted caramel is the **fastest** growing flavor in chocolate confectionery (Sep 2017-Aug 2021, Mintel).

In the UK, **64%** of sweet-eaters would be happy to receive *premium sweets* as a gift instead of chocolate, rising to an impressive **78%** among consumers aged 25 to 34.

30% of US confectionery consumers say the wider availability of *sophisticated products* has inspired them to eat more candy.

adult-oriented

-and the emand AAK is your partner for turning the potential into premium caramel products





High-quality ingredients and healthier formulations based on non-hydrogenated, non-trans and lowsaturated fat are crucial to consumer purchasing decisions at the premium end of the confectionery market. Demand is rising for **plant-based** products and **vegan-friendly** versions of existing confectionery brands. By taking this trend on board, premium confectionery manufacturers can ensure their products have the widest possible appeal. Consumers demand alternative fats that they regard as **healthier**. For example, a switch to specialty coconut fats is one way to meet perceptions of an exclusive product with a consumerfriendly label.

Respond to consumer perceptions

Consumers seek healthier, more sustainable options with no compromise in **taste**, **appearance**,

Stay appealing

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and **texture**.

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