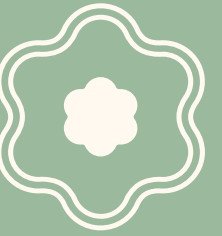


coccola.



The first science-validated
natural sweetener & booster

Patent N. 102025000001257
Validated by pre-clinical studies
EFSA/FDA pathway in progress





The Sweet Truth.

Sugar is no longer sweet.

It's a global health emergency.



1 in 10 people worldwide is affected by type 2 **diabetes**, with an annual **increase of 5%**.



38% of premature deaths related to **cardiovascular diseases** are linked to excessive sugar consumption.



70% of childhood obesity cases are attributed to a diet high in **refined sugars**.



Scientific Gap: Why Current Sweeteners Are Imperfect

They act on taste, not metabolism

Artificial sweeteners stimulate sweet taste receptors (T1R2/T1R3) without providing energy, leading to increased craving for sugar and altered glucose response. Studies show that chronic exposure may raise the risk of insulin resistance and type-2 diabetes (Nature, 2023; Cell Metabolism, 2022).

They leave an artificial aftertaste

Consumers and manufacturers report low sensory acceptance. Most synthetic and high-intensity sweeteners cause bitterness or metallic off-notes, limiting their use in premium food and beverage formulations.

They are nutritionally empty

Common formulations include polyols, stabilizers, colorants, and chemical additives, providing no functional nutrients such as electrolytes, amino acids, or natural fats. Some additives have been linked to gut microbiota alteration and low-grade inflammation (Frontiers in Nutrition, 2021).

Today's sweeteners solve sweetness — not health not taste.

Coccola bridges the gap between taste, nutrition, and metabolism.

Introduction to Coccola

All Natural and Soluble Coconut Powder

Patent for Industrial Innovation.

Number: 102025000001257

An **innovative sweetener** and water booster that revolutionizes the world of hot and cold beverages.

Coccola addresses the **dual problem** of sugar and chemical sweeteners in hot drinks like coffee and tea, as well as **the need for a natural beverage booster with a delicious taste**.

It provides **natural sweetness** without added sugars and functional support with electrolytes and polar lipids, enhancing hydration and energy.

Formulated in Italy, in Milan, through research into the most effective coconut varieties, **Coccola** sets a **new standard for wellness and taste**.

Ingredients

Coconut milk, 20% coconut water, tapioca maltodextrine (carrier)

Coconut milk, pulp, and coconut water (from mature and green coconuts).

Technology

Produced using advanced **freeze-drying techniques**, preserving nutrients, bioactive compounds, and flavor integrity.

The Story of Coccola

A Sweetener That Nourishes

Coccola was born in 2021 from an idea by **Emmanuela Alesiani**, CEO and inventor of its formula, with the goal of creating a natural and healthy alternative to sugar and artificial sweeteners.

After **four years of research and development**, Coccola has evolved into a soluble coconut powder, one of a kind, that sweetens and nourishes at the same time. Launched in **Paris** during **SIAL**, Coccola quickly gained market recognition thanks to its innovation and versatility, becoming a benchmark in the natural sweeteners industry.

With a **female-driven and sustainable entrepreneurial vision**, Emmanuela aims to redefine the concept of sweeteners, bringing Italian taste and well-being to the world.

Created in the Italian Food Valley, Coccola represents the excellence of food and scientific innovation.

Our vision? **Redefining global nutrition**. As a leader in the Drink Sweeteners & Boosters category, we bring Coccola from Italian kitchens to space, anticipating the needs of tomorrow.



*Sweeten your
life, boost your
body.*

Coccola Formula

Italian Research, Made in Italy.

Natural Coconut Powder

Coccola is a **natural coconut powder** made from **coconut water and milk**, created with carefully **selected ingredients** to provide the perfect balance of hydration, energy, and functional wellness.

Its formula harnesses the **unique properties** of both mature and green coconuts from the Dwarf and Tall varieties, studied for their exceptional quality and rich nutritional profile. The result is a versatile blend that **hydrates, energizes, and nourishes** in a single product.

Coccola is available in retail as a **natural sweetener**, but its formula is also designed for the food industry, with specific variations offering a higher fat or electrolyte content, depending on the intended use.

Nutritional Composition

Coconut Milk Powder (Extracted from the pulp of *Cocos nucifera*, Dawn variety)

Rich in Medium-Chain Fatty Acids (MCFA), including:

Lauric acid: Supports the immune system thanks to its antimicrobial properties.

Myristic acid: Provides immediate energy, ideal for starting the day.

Caprylic acid: Helps maintain gut balance by combating *Candida* and harmful pathogens.

Caproic acid: Supports lipid metabolism.

Functional Glycerophospholipids, including:

Phosphatidylcholine (PC), Phosphatidylethanolamine (PE), and Phosphatidylinositol (PI): Essential for memory and proper cellular function.

Coconut Water Powder (From *Cocos nucifera*, Tall variety)

Rich in essential electrolytes:

Potassium, Sodium, and Magnesium – crucial for hydration, physical performance, and muscle recovery.

Source of phytonutrients and antioxidants:

Helps maintain energy balance and protects against oxidative stress.

Formula Coccola

Industrial Applications

A Versatile Ingredient for the Food and Beverage Industry

The Coccola formula has been designed to meet the challenges and needs of the food, beverage, and nutraceutical industries.

Chocolate and Carob Industry

Innovative Replacement: Coccola replaces sugar and maltitol, eliminating the use of artificial polyols.

Enhanced Texture: its lipid component provides unmatched creaminess and flavor, preserving and enhancing the sensory profile of chocolate and carob.

Ice Cream and Frozen Desserts Production

Dairy-Free and Sugar-Free Gelato: ideal for coconut water-based ice cream and lactose-free desserts.

Spoon Desserts (Gluten-Free & Dairy-Free)

Unique Nutritional Profile: perfect for puddings, mousses, and coconut-flavored desserts without added sugar.

Bakery and Pastry Industry

Patisserie Innovation: meets the growing demand for healthy alternatives by offering a natural fat source and sweetness that makes baked goods soft and genuine while reducing the reliance on traditional sugars.

Nutraceutical Sector

Enhanced Formulation: with a rich composition of electrolytes, medium-chain fatty acids (MCFA), and essential minerals, Coccola enriches nutraceutical formulations, contributing to functional wellness.

Beverage Industry

Versatility and Functionality: the naturally sweetening properties combined with a nutritionally rich electrolyte profile make Coccola a strategic ally for creating innovative, functional soft drinks that align with new market trends.



Comparative Nutritional Charts

Not all sweeteners are the same: this is why Coccola makes the difference

<div><div>coccola[®]</div><div>Drink Booster (8 g)</div></div>	Sports Drinks	Juices
49 calories	140 calories	150 calories
0 g added sugars	35 g added sugars	35 g sugars
85.3 mg Potassium	75 mg Potassium	0 mg Potassium
<0.5 g protein	0 g protein	1.5 g protein
3.2 g medium-chain fatty acids (MCT)	0 g medium-chain fatty acids	0 g medium-chain fatty acids
Essential electrolytes, amino acids, and nutrients to boost metabolism and enhance overall wellness. Suitable for everyone: children and elderly.	Water, sugar, maltodextrin, acidifier (citric acid), minerals (sodium chloride, sodium citrate, monopotassium phosphate, magnesium oxide), emulsifiers (E414, E445), flavors, sweeteners (sucralose, acesulfame K), colorant (E133).	Fruit puree, water, sugar, glucose-fructose syrup, acidifier: citric acid, flavors, vitamin C.

<div><div>coccola[®]</div><div>Sweetener (1.2 g)</div></div>	Sugar Serving (5 g)	Chemical Sweetener Tablet (50 mg)
7 calories	25 calories	0.1 calories
0 g added sugars	5 g sugar	0.03 g added sugars
12.8 mg Potassium	0 mg Potassium	0 mg Potassium
<0.5 g protein	0 g protein	0 g protein
0.5 g medium-chain fatty acids (MCT)	0 g medium-chain fatty acids	0 g medium-chain fatty acids
Naturally sourced, nutrient-packed sweetener with essential electrolytes.	Granulated sugar.	Cyclamate, Charging agent (isomalt), artificial sweeteners (acesulfame K, sodium saccharin), stabilizers (microcrystalline cellulose, cross-linked sodium carboxymethylcellulose), flavor. BANNED IN USA.

Why Choose Coccola?

Unique Benefits for Consumers

Why Choose Coccola?

A One-of-a-Kind Patented Formula: Coccola is the only coconut-based sweetener and drink booster, offering a healthy and delicious alternative to traditional sweeteners and energy powders.

Nutrient-Rich: Packed with electrolytes, potassium, proteins, and iron, Coccola enhances hydration and nourishment with every sip.

A True Superfood: When combined with coffee, Coccola activates metabolism, thanks to the interaction between Coccola’s protein and coffee polyphenols, maximizing antioxidant and hypoglycemic effects.

Versatile: Perfect for sweetening coffee, tea, smoothies, and other beverages, while adding nutritional benefits. **No Added Sugars:** Naturally sweet and creamy, without added sugars or preservatives.

The Essence of Coccola

In Coffee: Simply add one sachet of Coccola to your coffee for a naturally sweet, creamy, and nutrient-packed drink. The combination of Coccola and coffee not only sweetens naturally but also boosts metabolism through the synergy between coffee polyphenols and coconut protein (cocosin), enhancing antioxidant and blood sugar-regulating effects.

In Tea: Stir Coccola into your tea for a deliciously smooth and creamy drink. It elevates the taste while optimizing tea’s antioxidant benefits, ensuring complete hydration and refreshment.

In Smoothies: Coccola is perfect for enriching smoothies, supporting the absorption of fat-soluble vitamins (A, D, E, and K) for enhanced nutritional value.

In Water: Mix Coccola with water for a hydrating and refreshing beverage with a delicate, natural coconut flavor. It replenishes your body with essential electrolytes like potassium and magnesium, maintaining optimal hydration and electrolyte balance—making it ideal for a wellness break or post-workout hydration.



NO ADDED SUGARS*



HIGH IN POTASSIUM



VITALITY BOOSTER



DAIRY FREE



GLUTEN FREE & VEG



SUSTAINABLE



NON GMO



WOMAN FOUNDED

Coccola's Benefits

In Coffee

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In Tea

Stir **Coccola** into your tea for a deliciously smooth and creamy drink. It elevates the **taste** while optimizing tea's **antioxidant benefits**, ensuring complete **hydration** and **refreshment**.

In Smoothies

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In Water

Mix **Coccola** with water for a hydrating and refreshing beverage with a delicate, natural coconut flavor. It replenishes your body with essential **electrolytes** like **potassium** and **magnesium**, maintaining optimal hydration and **electrolyte balance**—making it ideal for a wellness break or post-workout hydration.

Coccola Assortment

An assortment for Retail

Retail Formats

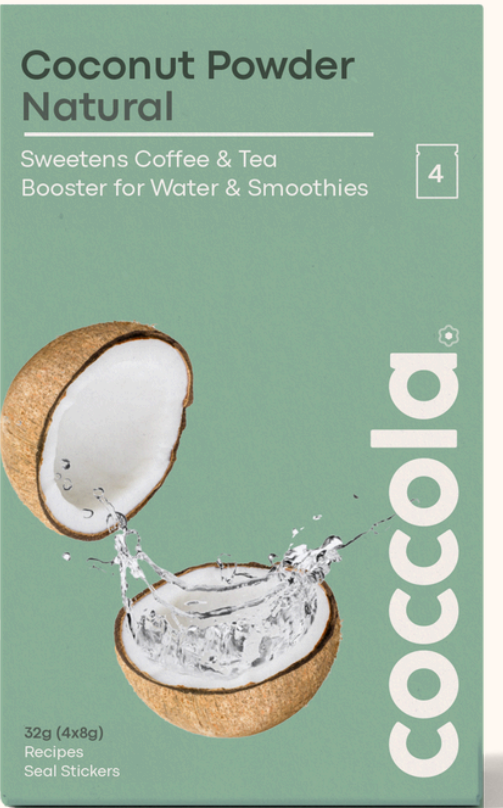
- **Single Sachet (8g)** - individually packed, ideal for sampling and impulse purchase
- **Cardboard box containing 4 sachets of 8g each** - perfect for first-time buyers and small displays
- **Box containing 3 pouches of 30g** - ideal for larger-quantity applications
- **Floor Display** - eye-catching design, it holds 150 boxes, maximizing its visual appeal that encourages impulse buys at retail points

Industry

- **Bulk 5-20kg** - bulk of coconut powder formulated for the food industry.

New Flavor Lineup

- **Coccola Cocoa:** Mixed with pure cacao to create a Marocchino coffee or a creamy, sugar-free hot chocolate.
- **Coccola Vanilla:** Enriched with pure vanilla beans. Perfect for vanilla coffee or a delicious cappuccino.
- **Coccola Matcha:** Formulated with premium grade matcha. A perfect Coconut matcha latte.
- **Coccola Saffron:** Blended with premium saffron, delivering a golden boost with anti-inflammatory benefits. Ideal for tea and infusion rituals.





Coccola for the Food Industry

Thanks to its natural composition and functional benefits, Coccola represents an innovative ingredient for the food industry. It is ideal for the development of products aimed at improving nutritional profile, taste, and consumer experience, meeting the growing demand for healthy and natural solutions.

Operational Benefits for the Industry

Versatility of Use:

Coccola comes in a soluble powder form, easily incorporable into dry or liquid mixtures, simplifying production processes. It is suitable for various product formats, including snacks, beverages, desserts, and baked goods.

Clean Label:

Coccola is natural, free from artificial additives, and meets consumer demand for transparent, health-conscious, and “clean label” products.

Suitable for Special Diets:

Naturally gluten-free, vegan, and lactose-free, Coccola expands market opportunities in specific dietary segments, including vegans, lactose-intolerant individuals, and consumers seeking gluten-free products.

Source of Medium-Chain Triglycerides (MCTs):

Coccola contains MCTs (lauric, capric, and caprylic acid), which are easily digestible and provide immediate energy without fat accumulation.

Coccola Clients & Awards

Selected Retail & B2B Clients

Carrefour

Prezzemolo e Vitale UK

My Pharma

Introduced as a natural functional sweetener for wellness-focused consumers

Hotels & Concept Stores

Ongoing distribution in boutique hotels, wellness stores and co-working cafés

Export Distribution

EFSA - FDA approved

Premio America Innovazione 2024

Selected among the top Italian startups leading innovation across global markets

SIAL Paris 2024 – Innovation Selection

Featured in the SIAL Innovation Area as one of the most promising food-tech solutions worldwide

Le Village by CA – Food Tech Incubation

Incubated in the Italian Food Valley and supported by Barilla and Crédit Agricole

Gambero Rosso 2025

Listed among the 17 startups revolutionizing the future of food in Italy

World Food Innovation Awards – Best Startup 2025

Awarded Best Startup in the World, with 2nd place as: Best Ingredient for Health & Most Innovative Product

World Coffe Innovation Awards –

Best Flavour Innovation 2025

Food and Drink Awards 2025

New Ingredients Awards –

Coccola in Fairs

Sial Paris 2024 Innovation Area

Sigep Italy 2025 Innovative Startup Area

IFE London 2025

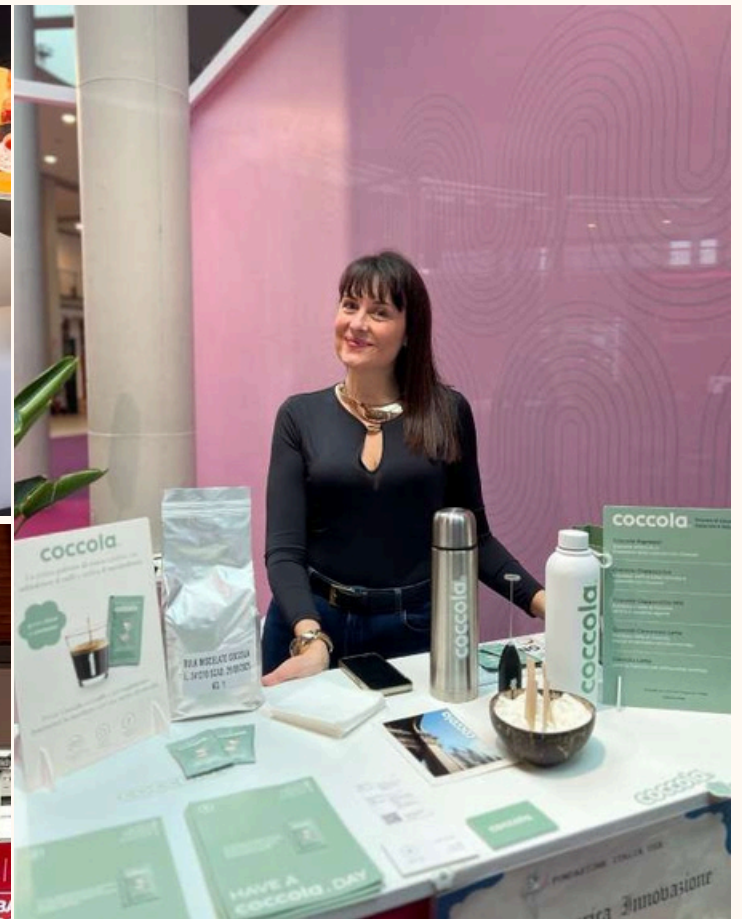
Drink Tech Germany 2025 Innovative area

Caffe Culture 2025 London

Anuga Alternative 2025 Germany

Coffe Symposium 2025 Berlin

Fi Ingredients 2025 Paris



coccola.



Sweeten your life, boost your body.

Emmanuela Alesiani

CEO & Inventor SUITEFOOD SRL

Italian Innovative Startup

Patent pending – Application No. 102025000001257

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