

Nestle finds method to cut sugar in chocolate by 40%

By Thomas Mulier, Bloomberg

Nestle SA says it found a way to reduce the amount of sugar in chocolate by as much as 40 percent, a discovery that may give the KitKat maker an edge as food producers face increasing pressure from governments, health advocates and shoppers to make products healthier.

The world's largest food company has developed a process to alter the structure of sugar that makes it taste sweeter in smaller amounts, according to Chief Technology Officer Stefan Catsicas, who declined to specify what that involves.

Nestle will start selling confectionery products made that way in 2018 and will gradually reduce their sugar content, he said in an interview.

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