New food and beverage launches around the world



October 2026

NEW PRODUCT

France 🇫🇷

BETTER-FOR-YOU ALTERNATIVE TO SUGAR

Yacon & Co unveils “Yacon chaï ” in limited-edition

The French brand **Yacon & Co** unveils a new **“ yacon chaï” syrup with spices and with no added sugar.**

Available exclusively on the brand’s website in limited edition, the recipe combines the natural sweetness of yacon with the warming spices of chaï (with ginger, cloves and black pepper).

A **natural and low-glycemic alternative to sugar** perfect to use for endless possibilities (hot drinks, yogurts, cakes…).



NEW PRODUCT

France 🇫🇷

BETTER-FOR-YOU PUMPKIN SPICE SPREAD

Confiture Parisienne releases a pumpkin spice spreadable cream

The French brand **Confiture Parisienne** continues to surprise us with its unexpected flavour combinations.

With its latest product, the brand introduces an **autumn-inspired taste experience** !

Its **pumpkin spice spread** combines pumpkin, pecans, cinnamon, ginger, star anise and vanilla and all this with unrefined cane sugar.

A bold creation that brings together seasonal flavours, indulgence and creativity !



NEW PRODUCT

USA 🇺🇸

PLANT BASED ALT-MILK

Táche meets pumpkin spice

The american plant-based pistachio alt-milk brand **Táche** unveils **Pumpkin Spice Barista** in limited-edition for the pumpkin spice season.

The limited-edition pistachio milk brings thus a pumpkin spice twist for the fall season !
Made with no added rapeseed or canola oil, the product brings together indulgence, innovation and plant-based goodness.

Táche reimagines the pumpkin latte !



NEW PRODUCT

USA 🇺🇸

FUNCTIONAL FOOD

Physician’s Choice launches Fiber Jelly

The probiotic brand **Physician’s Choice** expands its fiber portfolio with a new convenient format : a **squeezable jelly stick.**
The new product (**Fiber Jelly**) targets consumers’ wanting to increase their daily fiber intake to support fullness and digestion.

Each serving (squeezable jelly stick) contains **6 grams of prebiotic fiber, 30 calories and less than a gram of sugar.**
Three flavours’ are available : strawberry kiwi, peach mango and watermelon.

With its claim “ Snack smarter, feel fuller”, the brand aims at offering a new convenient format in the crowded american digestive supplement market.



NEW PRODUCT

The UK 🇬🇧

FUNCTIONAL FOOD

Feel unveils a passion fruit-flavoured fiber jelly

The British brand **Feel**, specialized in functional nutrition, has unveiled a **passion fruit-flavoured functional jelly in a stick format** designed for consumers looking to improve their digestive comfort and increase their daily fibre intake.

Each stick delivers 9,5 grams of fibre (approximately one-third of the recommended daily intake for adults in the UK) from 4 prebiotics and 4 superfoods, **52 calories and 1,6 gram of sugar.**

The product taps into growing trends around gut healthy and « fibermaxxing ».



NEW PRODUCT

Europe

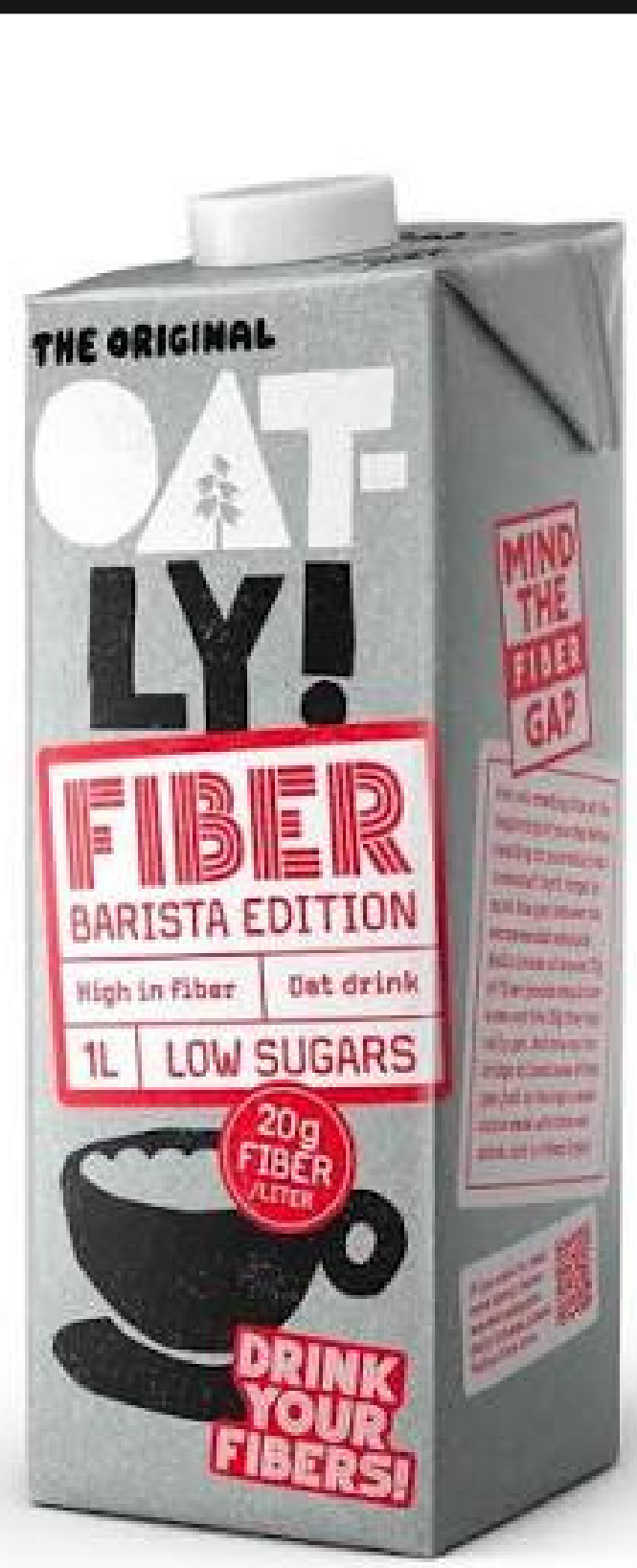
FUNCTIONAL BEVERAGE

Oatly taps into the growing demand of fibre

The Swedish oat drink brand **Oatly** broadens its portfolio with the launch of **Fiber Barista Edition** in Europe.

The high-fiber oat drink delivers **5 grams of fibre per 250 ml.**

Designed to contribute to fibre intake without changing daily habits, Oatly also released a high-fiber oat milk in China last May.



NEW PRODUCT

USA 🇺🇸

FROZEN

Date Worthy unveils a better-for-you date-based frozen treat

The american brand **Date Worthy rethinks healthy snacking with the launch of frozen date-based bites layered with banana, almond butter and a chocolate shell.**

The brand focuses on a **simple and short list of organic ingredients**: only banana, almond butter, coconut and chocolate and dates that natural sweetness to the mix.

A frozen better-for-you snack combining simplicity, indulgence and convenience !



NEW PACKAGING

France 🇫🇷

COFFEE ALTERNATIVE

Datus gives date pits a second life

The French brand **DATUS** transforms **date pits** into fine roasted powder, offering a **natural alternative to coffee** which is caffeine-free and with no added sugar. Several formats are available (in powder, in bags or in capsules) to meet the expectations of both professionals and consumers. The brand took the opportunity of SIAL Paris 2026 to unveil its **new packaging**.

Inspired by an ancestral tradition (from North Africa and Middle East), **the brand gives date pits a second life** through a process of roasting and grinding and offering a unique drink.

The brand rethinks what we drink with an often-overlook ingredient !
A breakthrough innovation that combines upcycling, heritage and responsible consumption.



NEW PRODUCT

Spain 🇪🇸

CHOCOLATE

Sol Natural reinvents chocolate with orange, carob and dates

The Spanish brand **Sol Natural** unveils an original **chocolate bar combining orange, carob and dates**.

A unique flavour combination that uses **carob as an alternative to cocoa** and **dates as a natural sweetener** (no added sugar thus).

As consumers and brands explore new ways to rethink traditional ingredients, carob appears as an interesting alternative to cocoa.



NEW PRODUCT

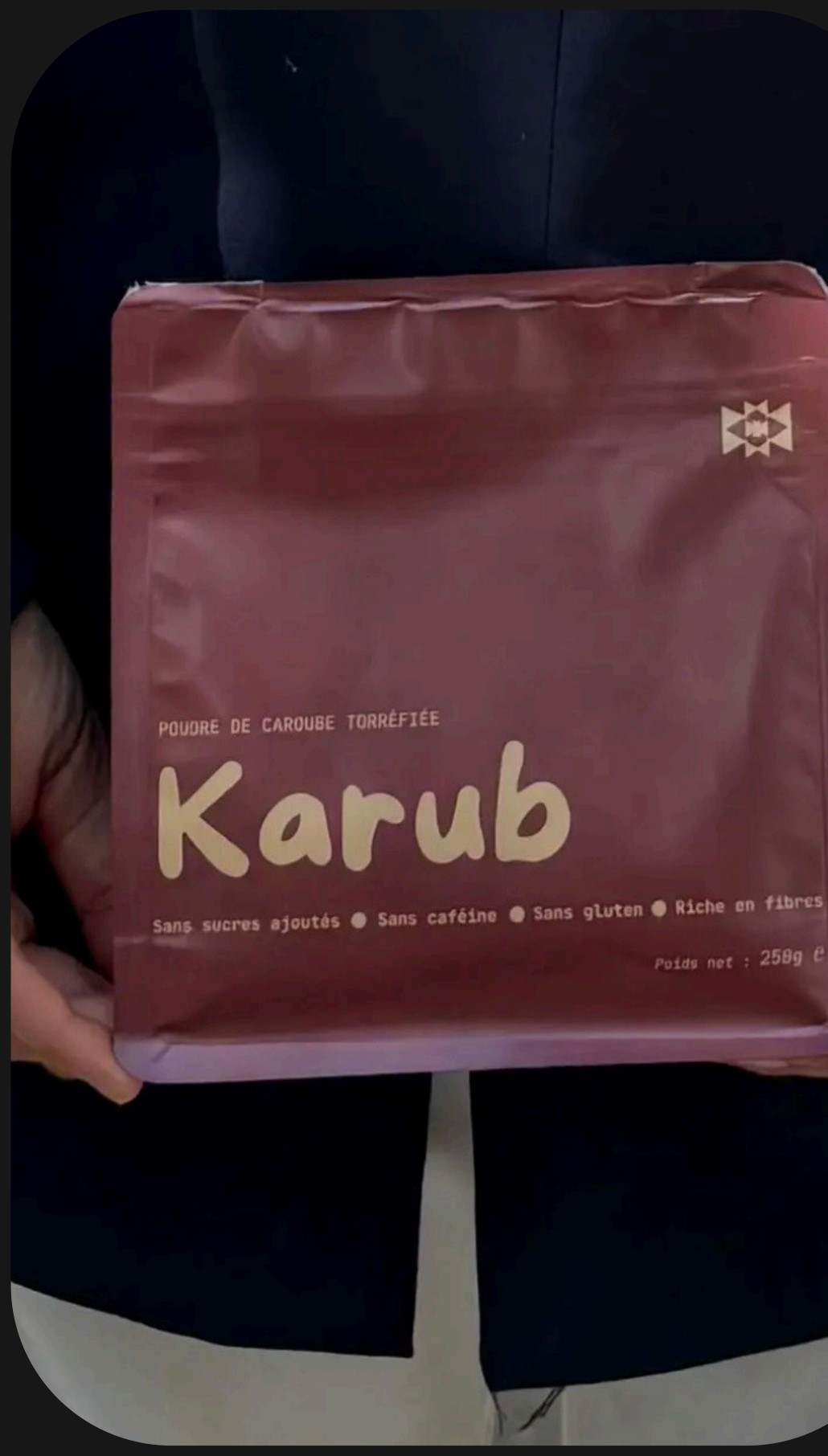
France 🇫🇷

COFFEE ALTERNATIVE

Karub turns carob heritage into a modern experience

Karub is a new French brand created by two friends who wanted to introduce a new and more natural alternative to coffee and cocoa.
They decide to use carob, a traditional Mediterranean fruit (relatively unknown in France) to reinvent everyday rituals.
They launched a **roasted carob powder sourced from Morocco** that provides a unique flavour experience. Naturally **caffeine-free and containing no added sugar, additives or preservatives**,
is also **rich in fibre** and it can used in hot and cold drinks and baking preparations.

Rooted in traditional ancestral craftsmanship and putting the emphasize on the **work of Moroccan women** (from harvesting to roasting), Karub brings together indulgence, commitment and authenticity.
A new product blending ancestral traditions with modern lifestyles !



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