Weaver Nut Company Introduces ChoViva as First U.S. Distributor

New opportunities for ingredient sourcing and custom confectionery production

LEBANON, Pa. — Weaver Nut Company, Inc. becomes the first distributor in the United States to offer ChoViva, the cocoa-free chocolate alternative developed by Planet A Foods and manufactured by Barry Callebaut.

ChoViva Milk Confection Coating | Item 04650 | 50 lb pack Available now at www.weavernut.com



Made with sunflower seeds, ChoViva delivers a rich, chocolate-like flavor and smooth texture. In a per-100 g comparison with one traditional milk wafer coating, ChoViva Milk Confection Coating provides approximately 88% more protein, 54% more fiber, and 20% less added sugar.* Barry Callebaut and Planet A Foods announced a long-term commercial partnership in November 2025 to expand access to cocoa-free alternatives, combining global chocolate expertise with ingredient innovation.

Distribution opportunities

Manufacturers, confectioners, bakeries, and wholesale customers can source ChoViva through Weaver for their own production needs. Barry Callebaut highlights ease of integration, potential

cost savings, and raw material supply resilience among the ingredient's benefits. Buyers can contact Weaver to discuss product specifications, pricing, and ordering requirements.

Contract manufacturing opportunities

Weaver is also inviting brands to explore custom products made with ChoViva. Drawing on its experience in panning, enrobing, and molding, the company can discuss concepts such as ChoViva-coated nuts, enrobed pretzels, and other snack and confectionery products. Partners can work with Weaver to evaluate application suitability and production requirements for new products or extensions of existing lines.

About Weaver Nut Company

Founded in 1975, Weaver Nut Company, Inc. is a trusted, multigenerational, family-owned and operated business with more than 50 years of industry expertise and longstanding relationships. Headquartered in Lebanon, Pennsylvania, the company provides comprehensive ingredient distribution and manufacturing solutions for the confectionery and snack food industries.

*Comparison per 100 g, ChoViva (04650) / reference traditional milk wafer coating: protein 9.2 g / 4.9 g; fiber 4.0 g / 2.6 g; added sugar 41.5 g / 52.0 g. Percentages rounded; based on supplied nutrition data.

For more information about Weaver Nut Company use the contact details below:

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