



**Filling Fats from AAK
for Chocolate & Confectionery Products**





Indulgence and health with a sustainable edge

Did you know there is a company that can help you meet today's challenges when producing delicious confectionery fillings?

AAK pays close attention to emerging market trends and to developing relevant filling fat technology. That's the reason why we are always in a position to meet new needs – just as they arise.

Giving indulgent confectionery a healthier image, for example, is no longer a paradox with our non-trans, non-hydrogenated and low saturated fat solutions. You can even reduce overall fat content and meet consumer demand for filled treats that are lower in calories.

Our focus on giving consumers an exciting eating experience has created opportunities to add all kinds of innovative ingredients. Fillings containing crunch, fruit chunks, hot chilli or liqueurs are designed to give your products a long, bloom-resistant shelf life.

Over the years, we have placed increasing emphasis on sourcing ethical raw materials and reducing the environmental impact of our processes. So, if first class innovation, efficient processing and sustainable development rank among your top priorities, you'll find us a likeminded partner.

Application guide

	CHOCOFILL™ NH	CHOCOFILL™ LS	DELIAIR™ NH	CHOCOFILL™ BR	CHOCOFILL™ TC	CHOCOFILL™ GP	AKOSPREAD™	BARRIER FAT™
Applications	Multi-purpose for: pralines, filled bars, wafer creams, sugar confectionery, water-containing fillings.	Healthy profile for: pralines, filled bars, biscuit fillings, cereal bars.	Aerated or whipped fillings containing: fruit, nut, crunchy cereals, reduced fat.	Extended shelf life for: pralines, biscuit fillings, soft fillings, fillings high in nuts or liquid oil .	Cool melting for: refreshing fillings, fillings high in cocoa butter, pralines, filled bars.	Multi-purpose, low-cost for: biscuit, wafer and confectionery fillings, biscuit and wafer shortening.	Versatility for confectionery spreads and fillings.	Bloom-retarding barrier fat for: pralines, bars, fillings high in hazelnuts.
Sensory Properties	Pleasant melting properties similar to traditional hydrogenated fats.	Full-bodied texture. Good melting properties.	Light, fresh texture and mouthfeel.	Pleasant flavour release. Soft textures.	Cooling sensation. Excellent flavour release.	Good mouthfeel and flavour release. Soft to hard textures.	Soft and creamy texture.	Neutral taste and mouthfeel.
Processing	No tempering required.	No tempering required.	No tempering required.	No tempering required.	Pre-cooling needed for max functionality.	No tempering required.		Thinly applied by frozen cone technology or spraying or as a coating.
Stability	High tolerance of other fats and water-containing ingredients.	Good crystallisation and storage properties.	Stable air incorporation. Heat stable. Bloom resistant.	Bloom resistant. Long shelf life.	High cocoa butter tolerance.	High tolerance of nut paste.	Excellent stability against oil separation. Suitable for warm climates.	Excellent bloom resistance for chocolate coatings. Significantly longer shelf life.
Healthy Image	Non-hydrogenated. Non-trans.	Low saturated fatty acid content. Non-hydrogenated. Non-trans.	Reduced fat content. Non-hydrogenated. Non-trans.	Non-hydrogenated. Non-trans.	Non-hydrogenated. Non-trans.		Non-hydrogenated. Non-trans.	Non-hydrogenated. Non-trans.
Labelling	Vegetable fat.	Vegetable fat.	Vegetable fat.	Vegetable fat.	Vegetable fat.	Hydrogenated vegetable oil.	Vegetable fat.	Vegetable fat.

Why choose a tailored filling fat from AAK?

Around 30% of every filling is the filling fat, with a key influence on the stability, melting properties, texture and flavour release.

At AAK, our experts can tailor fats to your needs for:

- ◆ Soft or hard fillings with a light or creamy mouthfeel
- ◆ Aerated, high volume fillings
- ◆ Dark and intense or milky flavours
- ◆ Non-trans, non-hydrogenated and low saturated fat content
- ◆ Long shelf life, even at high storage temperatures
- ◆ High stability in nut or water-containing recipes
- ◆ Flexible, multi-purpose application
- ◆ Efficient processing with minimum waste

Let the dialogue begin...

As far as we're concerned, your development project is only complete when your new product is running smoothly on your production line – with a filling fat that gives you the functionality and shelf life you require.

Ongoing dialogue between your experts and ours is the secret to bringing every project to a successful conclusion.

Take a look at our application guide for an indication of which filling fat in our range is the best starting point for meeting your needs.

Then let's get talking.



Multi-purpose clean label CHOCOFILL™ NH

If you're looking for an all-round, non-hydrogenated filling fat, CHOCOFILL™ NH is an excellent choice.

Highly compatible with cocoa butter, nut oil, milk fat and water, the range is easy and cost-effective to use and does not require tempering.

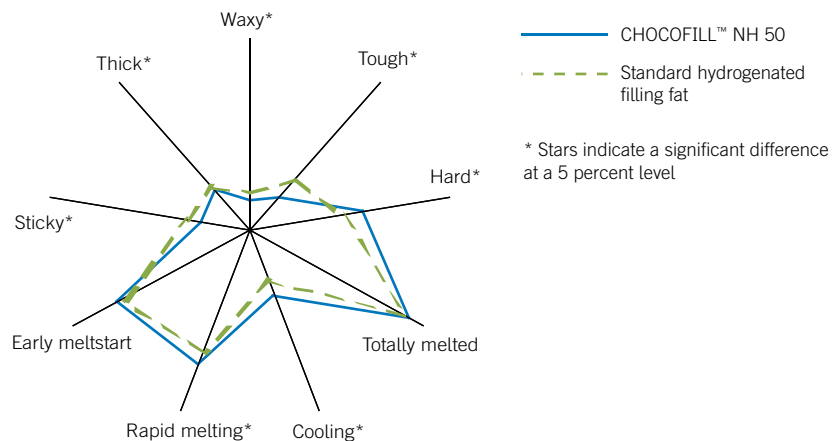
Non-hydrogenated, non-lauric raw materials combine strong functionality with pleasant melting properties – adding up to a real competitive advantage for confectionery manufacturers.

CHOCOFILL™ NH can replace traditional hydrogenated filling fats in most types of fillings.

Choose CHOCOFILL™ NH for:

- ◆ Multi-functionality
- ◆ Easy processing
- ◆ Clean label

CHOCOFILL™ NH – Improved melting properties





Healthily low in saturated fats

CHOCOFILL™ LS

Most filling fats contain 50% saturated fatty acids or more. Not CHOCOFILL™ LS. Specially developed for confectionery with a healthier profile, this unique range can help you reduce the saturates in fillings by at least 25%.

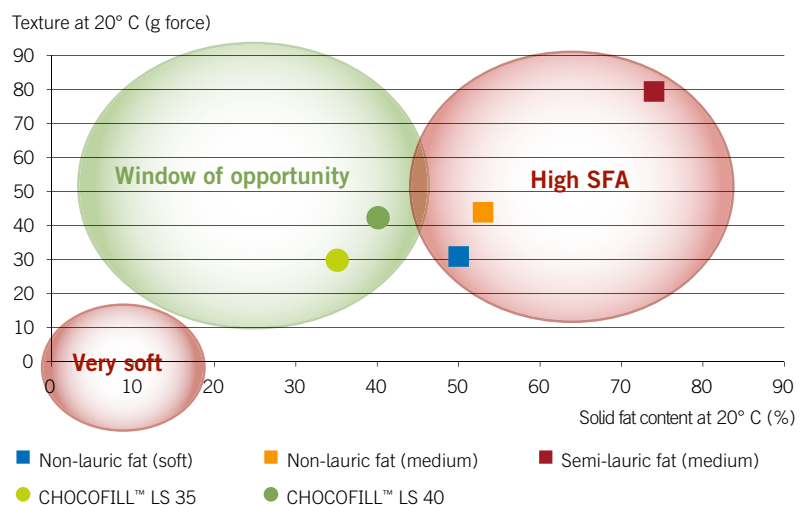
Even at this low level, CHOCOFILL™ LS gives fillings a firm structure with good crystallisation, melting and storage properties.

You'll appreciate the high processing flexibility, too. Made from non-lauric, non-hydrogenated fats, CHOCOFILL™ LS requires no tempering, tolerates recipe and production variations and is moderately compatible with cocoa butter.

Choose CHOCOFILL™ LS for:

- ◆ A healthier profile
- ◆ Appealing textures
- ◆ Flexible processing

CHOCOFILL™ LS – saturates and texture





First for innovative aeration DELIAIR™ NH

Unique DELIAIR™ NH offers the highest whipping capacity and filling volume on the market today. Endless light texture variations and opportunities to include other novel ingredients pave the way to new sensory experiences for consumers.

Try adding cocoa mass, crisp cereal, nuts or dried fruit. DELIAIR™ NH stabilises the air bubbles incorporated during whipping and maintains crunchy textures throughout shelf life.

You can also reduce overall fat content at no expense to volume, improving the nutritional profile and cutting ingredient costs.

Non-lauric and non-hydrogenated, DELIAIR™ NH has high bloom stability and great melting properties.

Choose DELIAIR™ NH for:

- ◆ Light aerated products
- ◆ Exciting textures
- ◆ Fat reduction

DELIAIR™ NH unique for increased volume



Aerated
6g filling with
standard filling fat



Aerated
6g filling based on
DELIAIR™ NH 50



A longer life no matter what CHOCOFILL™ BR

Whether your filling is soft, high in nuts or likely to face fluctuating temperatures in storage, CHOCOFILL™ BR is your guarantee of an extended shelf life.

In many cases, confectionery shelf life is doubled as the fat crystal transformation process in fillings slows down and the development of bloom on chocolate coatings is significantly delayed.

Even after 18 months' storage at 18°C, tests show that pralines with nuts made with CHOCOFILL™ BR are just as fresh and appealing as on the day they were made. Flavour release is pleasant.

CHOCOFILL™ BR is based on partly lauric, non-hydrogenated raw materials.

Choose CHOCOFILL™ BR for:

- ◆ Longer shelf life
- ◆ High bloom stability
- ◆ High temperature tolerance

CHOCOFILL™ BR: Bloom/non-bloom illustration



Praline based on
CHOCOFILL™ BR



Praline based
on standard
hydrogenated fat

Pralines stored at
18°C for 12 months with
a filling containing 15 %
of hazelnuts.



Cool, refreshing, tolerant CHOCOFILL™ TC

Consumers enjoy the refreshing cooling sensation as CHOCOFILL™ TC melts in the mouth.

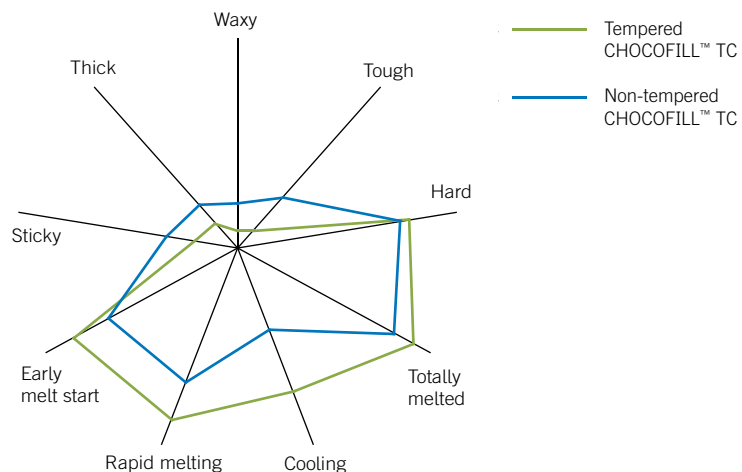
Made with non-lauric, non-hydrogenated raw materials, the range is highly tolerant of cocoa butter, making it suitable for recipes based on chocolate or containing rework. That gives you broad application flexibility and optimal raw material use in production.

Obtain maximum cooling and storage stability by tempering CHOCOFILL™ TC prior to use.

Choose CHOCOFILL™ TC for:

- ◆ Excellent cooling sensations
- ◆ High cocoa butter tolerance
- ◆ Optimal raw material use

CHOCOFILL™ TC 60: Sensory properties tempered and non-tempered filling





High quality on a small budget CHOCOFILL™ GP

Low cost and high quality come together with CHOCOFILL™ GP. Packed with functionality, these all-purpose filling fats offer the best value for money on the market.

CHOCOFILL™ GP gives fillings a smooth texture, appealing mouthfeel and satisfying flavour release. You can also use it as a shortening for biscuits and wafers.

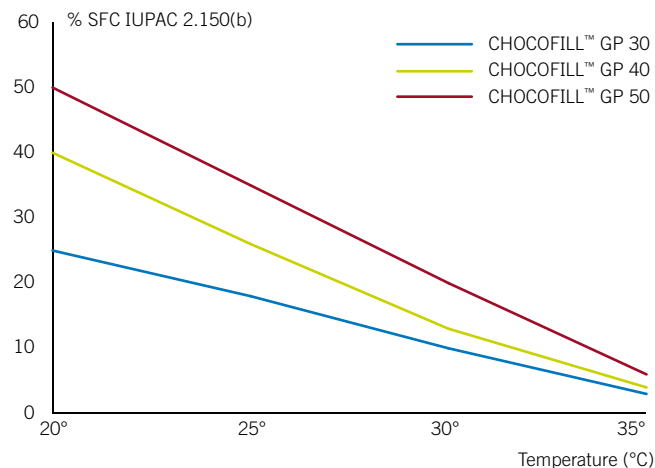
Mix straight from the box and admire the fast crystallisation speed – processing could hardly be easier.

CHOCOFILL™ GP is based on various vegetable oils and production technologies. Declare as “hydrogenated vegetable oil” on product labels.

Choose CHOCOFILL™ GP for:

- ◆ Top value for money
- ◆ Great sensory properties
- ◆ Long shelf life

CHOCOFILL™ GP standard range – melting curves





Spread a little luxury AKOSPREAD™

Fantastic stability and a deliciously soft, creamy texture straight from the fridge make AKOSPREAD™ the premium option for chocolate and hazelnut spreads. Such is its versatility that many manufacturers also use it as a confectionery filling fat.

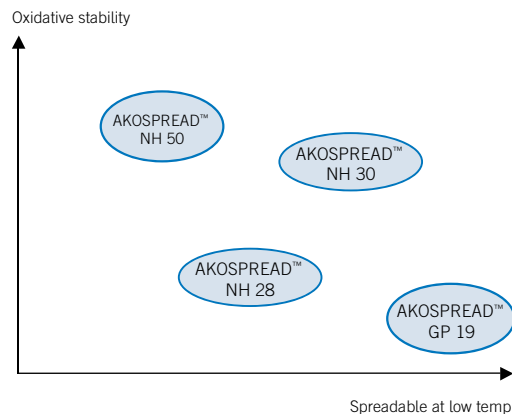
The broad AKOSPREAD™ range accommodates a range of preferences for nut content, mouthfeel and texture. In all cases, manufacturers can count on strong resistance to oil separation. Even in warmer climates, AKOSPREAD™ delivers a superior, stable performance.

Non-hydrogenated, non-trans products are available.

Choose AKOSPREAD™ for:

- ◆ Excellent stability
- ◆ Soft and creamy texture
- ◆ Versatility in use

AKOSPREAD™: Oxidative stability vs spreadability





Efficient against bloom

BARRIER FAT™

Just a thin layer of BARRIER FAT™ keeps pralines and bars bloom-free and glossy for far longer than any other solution.

Applied as a pure fat layer or a blend with sugar, cocoa and milk powder, BARRIER FAT™ does an excellent job of keeping filling fat migration into chocolate coatings at bay. Manufacturers can apply the thinnest chocolate shell or incorporate a high level of hazelnuts in the filling, and shelf life will still be significantly prolonged.

Non-hydrogenated and trans-free, BARRIER FAT™ complies with your health profile.

Choose BARRIER FAT™ for:

- ◆ Effective bloom inhibition
- ◆ Longer-lasting appeal
- ◆ Neutral taste

Shelf life after one year



0.25 mm coating of BARRIER FAT™ 52, filling recipe with 22% hazelnut paste.



NO barrier, filling recipe with 22% hazelnut paste.





The world out there

Corporate social responsibility

Some of our most important raw materials come from developing countries. So we have long been aware of our responsibilities to local populations and of how the cultivation of oil crops may impact the sensitive eco-balance.

AAK was an early signatory of the UN Global Compact, launched in 2000 to promote sustainable and socially responsible development.

Improving women's conditions

As the world's largest user of shea kernels, it is only natural that we work with the UN Development Programme to improve conditions in the shea-producing countries of West Africa. The aim is to reduce the workload of local women, who typically collect the wild-growing kernels on the savannahs.

Working for sustainable palm oil

AAK is also a founding member of the Roundtable on Sustainable Palm Oil, a non-profit, multi-stakeholder organisation. Our active involvement is behind the development of GreenPalm, the only approved programme for trading certified sustainable palm oil certificates.

Processing responsibly

Located in Sweden, Denmark, the UK, Mexico, the Netherlands, the USA and Uruguay, our nine production plants employ the latest technology that ensure the highest possible environmental and safety standards. You can count on us to keep your ethical image intact.

AAK – Wherever you are

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