

PRODUCT FOCUS

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BARRIER FAT™
– for significantly prolonged shelf life

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BARRIER FAT™ For prolonged shelf life

BARRIER FAT™ is a bloom-retarding barrier fat that prolongs the shelf life of your pralines and bars. BARRIER FAT™ may be used pure or in a blend with sugar, cocoa and milk powder. Using a thin layer of the pure fat or the blend in a thin layer between a chocolate shell and filling provides a valuable improvement in “time to bloom”.

BARRIER FAT™ is non-hydrogenated.

Application

The barrier layer can be applied using the following techniques either as a pure fat layer or in a blend (see recipe suggestions below):

- *FCT (Frozen Cone Technology)*. BARRIER FAT™ is moulded in the chocolate shell and adjusted to a thickness of 200 microns. The filling is then introduced, backed off with chocolate and cooled.
- *Coating*. BARRIER FAT™ is used as an extra coating before the final chocolate coating. A cooling process between the two coatings is essential.
- *Spray*. BARRIER FAT™ is sprayed onto the inner side of the chocolate shell prior to filling.

BARRIER FAT™ products can be used in a wide range of applications such as:

- In pralines and bars with improved shelf life.
- In products with high amounts of hazelnuts to minimize softening of the shell and to retard the bloom development.

Use of BARRIER FAT™ in your fillings offers you the following advantages:

- ◆ Significantly improved shelf life – the lifetime of the product from end of production to consumption is significantly increased with increased appearance and appeal to the end customer (see picture below).
- ◆ It is non-hydrogenated and without trans fatty acids in order to meet the needs and health awareness of the consumers.
- ◆ Applying a layer of BARRIER FAT™ can compensate for a thinner chocolate shell and still provide even better shelf life.

Example of use of BARRIER FAT™ when using milk chocolate

Recipe suggestion	Milk chocolate		
	%	FCT*	Spray
BARRIER FAT™	50	50	80
Cocoa powder	2	2	2
Sugar	40	40	10
Milk powder	8	8	8
Total	100	100	100

* Frozen Cone Technology

The Cocoa powder/milk powder may be added to the recipe in order to match the colour of the chocolate. Without the addition of cocoa powder/milk powder, the fat would be visible as a thin white layer between the filling and the shell/coating.

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.