

PRODUCT FOCUS

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CHOCOFILL™ LS

– down to only 35g saturated fatty acids per 100g fat

# CHOCOFILL™ LS

## CHOCOFILL™ LS for a healthier profile

CHOCOFILL™ LS is a unique filling fat with low saturated fatty acids content compared to other filling fats on the market. With the CHOCOFILL™ LS you have a solid, nice-melting filling fat containing down to 35% percent saturated fatty acids.

CHOCOFILL™ LS is based on non-hydrogenated raw materials and can be labelled as “vegetable fat”, furthermore CHOCOFILL™ LS is non-lauric and can thereby be used in a wide range of filling applications.

By using CHOCOFILL™ LS compared to a standard hydrogenated filling fat in a typical chocolate bar you can easily reduce the SAFA + TFA by 30%.

## The CHOCOFILL™ LS range can be used in a wide range of applications such as:

- Pralines and filled bars where the health profile is crucial for the product
- Biscuit fillings where the health profile is crucial for the product
- Health/cereal bars

## Use of CHOCOFILL™ LS in your fillings offers you the following advantages:

- ◆ A low amount of saturated fatty acids contributing to the health aspect of the final product.
- ◆ A good texture, even with a low content of saturated fatty acids.
- ◆ A flexible fat that can be used in a wide range of applications.
- ◆ Non-temper – easy to use.

Figure 1: CHOCOFILL™ LS – saturates and texture

