

PRODUCT FOCUS

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CHOCOFILL™ NH
– non-hydrogenated filling fats for flexibility

CHOCOFILL™ NH for flexibility

CHOCOFILL™ NH is a non-hydrogenated filling fat which is very flexible in recipes and can thereby be used in a wide range of applications. Combining good functionality with a pleasant melting and all the “non” features is a real challenge for fat manufacturers. However CHOCOFILL™ NH meets the challenge. CHOCOFILL™ NH is based on non-lauric raw materials and the sensory properties are closely matching those of traditional general-purpose filling fats made with hydrogenated non-lauric fats, hence CHOCOFILL™ NH can be used to replace traditional filling fats in most types of fillings.

The CHOCOFILL™ NH range has a saturated fatty acid content between 42-53%.

CHOCOFILL™ NH products can be used in a wide range of applications such as:

- Pralines and filled bars
- Biscuit fillings
- Wafer creams
- Sugar confectionery
- Fillings containing water

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

- A multi-functional fat that can be used in a wide range of applications.
- Easy processing as the fat does not need tempering, tolerates other fats and water-bearing ingredients very well.
- Looking at marketing aspects, CHOCOFILL™ NH should be labelled as “vegetable fat” since no hydrogenation is applied during production.
- Fillings giving a pleasant flavour release as the fat melts in the mouth, better than with hydrogenated filling fat.

Figure 1: CHOCOFILL™ NH – typical products

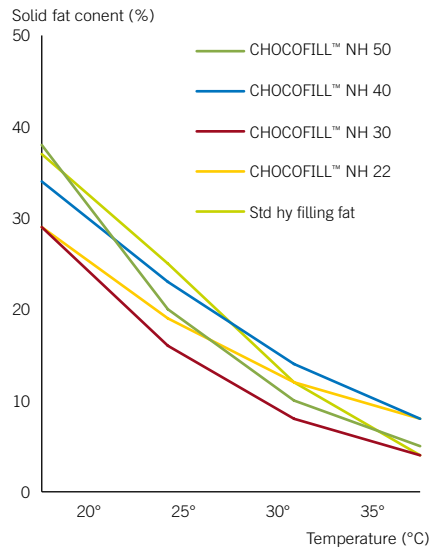


Figure 2: Improved melting properties

