

PRODUCT FOCUS

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CHOCOFILL™ TC
– for fillings with an excellent cooling sensation

CHOCOFILL™ TC

CHOCOFILL™ TC for use in fillings with an excellent cool-melting

Excellent cool-melting properties combined with good cocoa butter compability are offered by a range of non-lauric, non-hydrogenated and non-trans fats, which are supplied under the CHOCOFILL™ TC brand. The melting curve of CHOCOFILL™ TC is steep which result in a filling giving a fresh flavour release as the fat melts in the mouth.

Crystallisation of CHOCOFILL™ TC

To obtain the maximum benefits from a CHOCOFILL™ TC filling, it must be tempered/pre-crystallised. The tempering enhances the cooling properties and prolongs storage stability.

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

- Pralines and filled bars
- For cool-melting fillings
- Fillings with high amounts of cocoa butter and/or nut paste

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

- ◆ Excellent cooling during melting, which leaves the consumer with fresh flavour release as the fat melts in the mouth.
- ◆ A high cocoa butter tolerance, hence you can use it in recipes based on chocolate and have the possibility to use cocoa butter or rework in the fillings.
- ◆ Looking at marketing aspects, CHOCOFILL™ TC should be labelled as “vegetable fat” since no hydrogenation is applied during production.
- ◆ As CHOCOFILL™ TC is based on non-lauric raw materials, it offers the flexibility to use different kinds of ingredients in the filling without any risk of soapy flavour.

Figure 1: CHOCOFILL™ TC range

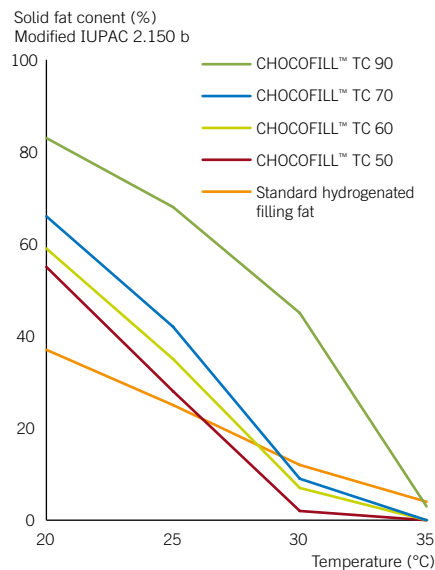


Figure 2: Sensory properties tempered and non-tempered filling based on CHOCOFILL™ TC 60

