



CHOCOFILL™ LS

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Satisfy a consumer priority

Health is top of mind for many consumers today, including when they choose indulgence products like chocolate. What they want is to be able to enjoy chocolate without worrying about the fat content. They know that having the right kind of fat in the diet is essential for a long and healthy life.

CHOCOFILL™ LS is an opportunity for you to take a step in the right direction by producing chocolate fillings with a high content of healthier, unsaturated fatty acids.

CHOCOFILL™ LS is:

- a unique filling fat with the lowest content of saturated fatty acids on the market
- a texture similar to fillings with high content of saturated fatty acids and a good melting profile
- non-temper and easy to handle in the production line
- based on non-hydrogenated, non-lauric raw materials and can be labelled “vegetable fat”
- suitable for a wide range of filling applications

Ideal applications

- Pralines and filled bars
- Biscuit fillings
- Health/cereal bars
- Sugar confectionery

CHOCOFILL™ LS gives your fillings a competitive edge

- ◆ Reduced content of saturated fatty acids for a final product with a healthier profile
- ◆ A similar texture to standard filling fats
- ◆ Flexibility in a wide range of applications
- ◆ Non-temper for easy use

Figure 1: CHOCOFILL™ LS – saturates and texture

