

# Compound Coatings

## – easy and efficient production

Through out the confectionery and baking industries there is a never-ending quest to develop products that mimic the flavour, texture and appearance of chocolate. Where real chocolate is not an option due to either cost or technical limitations, compound coatings become the alternative of choice.

### Cost efficiency

Comprised of cocoa powder or cocoa liquor, sugar and specially designed vegetable fats, chocolate flavoured compounds may be a better choice than real chocolate. The cost of ingredients is significantly lower, and production is simplified as the tempering step is omitted. Non-temper compounds represent a cost-efficient alternative that tastes and looks very similar to chocolate. The high number of different

cocoa butter alternatives opens limitless opportunities to tailor heat stability, gloss, bloom stability and crystallisation time according to the manufacturers needs and, ultimately, the consumer.

### Product range

The vegetable fats used for non-tempering compound coatings can be divided into two groups; CBRs (Cocoa Butter Replacers) and CBSs (Cocoa Butter Substitutes), mainly due to their composition.

The CBRs from AAK are grouped under the brand AKOPOL™. CEBES™ is the range of high quality CBS fats.

### Melting moments

When determining the melting point and hardness of compounds, AKOPOL™ and CEBES™ secure ultimate flexibility – es-

sential for obtaining good heat stability and accommodating the needs of various applications.

### Longer shelf life

Adjust gloss as required using cocoa butter alternatives that maintain a bloom-free appearance throughout the compound's shelf life.

Table 1 AAK fats for Compound Coatings

Type	Product	Main application
CBR	AKOPOL™ MC	Moulding & High Quality Coating
	AKOPOL™ CO	Economy Coating
	AKOPOL™ LT	Low Trans
CBS	CEBES™ MC	Moulding & High Quality Coating
	CEBES™ NH	Non Hydrogenated
	SILKO™ CO	Economy Coating





## AKOPOL™ – Cocoa Butter Replacers

AKOPOL™ Cocoa Butter Replacers (CBR) represent AAK's non-lauric range of speciality fats for non-temper compounds. They are frequently used in compound coatings for confectionery and bakery products. Since they tolerate high levels of cocoa butter, AKOPOL™ can be combined with cocoa liquor to achieve a richer cocoa flavour than if only cocoa powder is used. AKOPOL™ provides the end-product with an excellent, long-lasting gloss and melt-down that makes end-products an altogether more chocolatey experience.

High gloss and good gloss retention give the final product a pleasant and delicious appearance.

### Flexibility in recipes

Based on hydrogenated and fractionated non-lauric fats, AKOPOL™ contains the similar type of fatty acids as cocoa butter, and as such it can be partly mixed with cocoa butter. This is also why CBR compounds are not sensitive to co-mingling, which is of importance when chocolate and compounds are produced on the same application line. The flexibility in choice of recipe is great due to the possibility of using different raw materials in the formulation.

### AKOPOL™ MC for moulding and coating

Together with cocoa liquor, AKOPOL™ MC gives excellent sensory properties suitable for moulded products and coating where a good melt-down is crucial. The taste and melt-down properties could hardly be closer to chocolate when AKOPOL™ MC is

combined with cocoa liquor. Furthermore, the use of AKOPOL™ MC provides optimum bloom stability, ensures high gloss and speeds up crystallisation.

### AKOPOL™ CO for coating

For manufacturers of fine bakery products AKOPOL™ CO is the icing on the cake – creating an excellent product with a good shelf life. AKOPOL™ CO secures fine gloss, provides good melt-down and flavour release, ensures good coating flexibility, avoiding cracking and resists fat migration from the cake.

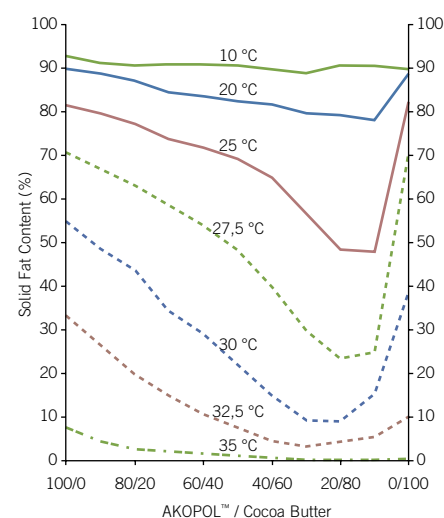
### AKOPOL™ LT – low in trans and high in functionality

In response to the global quest for low trans fats, AAK has developed a range of low trans CBRs, AKOPOL™ LT, as an alternative to the traditional high trans CBR fats. The AKOPOL™ LT brand has similar user advantages as traditional CBRs but trans fatty acids have been reduced by up to 90 %.

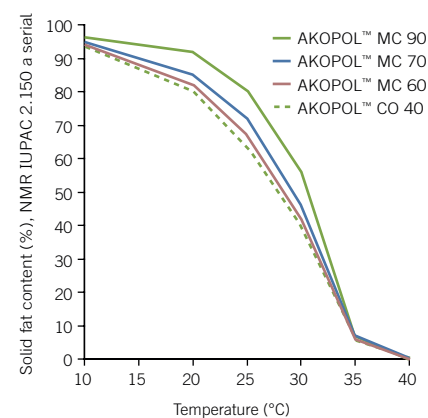
**Table 2 AKOPOL™ work well in compounds with cocoa liquor but also with cocoa powder**

Recipes for compound coatings	%	%
Cocoa liquor	8	
Cocoa powder	16	20
Sugar	46	46
AKOPOL™	30	34
Lecithin	0.2-0.4	0.2-0.4

**Fig. 4 CBR work well in formulations with cocoa liquor**



**Fig. 5 Typical AKOPOL™ products**





## CEBES™ – Cocoa Butter Substitutes

CEBES™ represent AAK's Cocoa Butter Substitutes (CBS). They are used in non-temper compounds simulating the best attributes of real chocolate. With CEBES™, compound manufacturers can produce much more than just a less expensive imitation of chocolate. These lauric-based oils create compounds with an excellent functionality.

### Excellent melting and fast crystallisation

Fast crystallisation rate, steep melting curve, good melt-down and flavour release without the bother of tempering is achieved with CEBES™. Since CEBES™ provides a broad scope for tailoring solutions to individual needs, only minor alterations are required to production processes.

CEBES™ are lauric non-tempering fats, which may be used in a wide range of chocolate flavoured products. CEBES™ products are recommended to be used in cocoa powder formulations.

### CEBES™ MC for moulding and coating

Compound for moulded products, biscuit and wafer coatings are at their best when CEBES™ MC is added to the recipe. CEBES™ MC ensures the compound has a good snap and texture very similar to chocolate. It provides the compound with a good appetising gloss and extends the shelf life of the end-product due to high bloom stability.

### CEBES™ NH – the non hydrogenated CBS

Focus is increasing on trans fatty acids and in addition to this, hydrogenation. CEBES™ NH is AAK's response to a CBS solution without hydrogenation and trans where you still have the benefits of the traditional CEBES™.

### SILKO™ CO – for economy coatings

Confectionery manufacturers fulfill their needs with SILKO™ CO when they require a cost effective, rapid crystallizing and good melting coating.

Fig. 6 CEBES™ for cocoa powder formulations

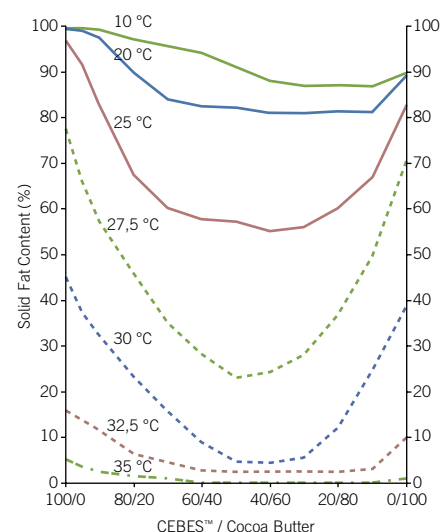


Fig. 7 Typical CEBES™ product

