



AAK

ILLEXAO™ FACTS

ILLEXAO™ from AAK
– the natural choice for your chocolate business

ILLEXAO™ – the natural choice for your chocolate business

- ◆ Same physical properties and chemical composition as cocoa butter but iron out many of the difficulties inherent in chocolate production.
 - ILLEXAO™ provides chocolate and super compounds with consistent quality as ILLEXAO™ always meets narrow specs for solid fat content (SFC) and quality in general such as taste, functionality and crystallisation.
- ◆ Tailormake ILLEXAO™ to obtain the desired functionality when it comes to heat stability, bloom stability, sensory properties and harder or softer chocolate.
- ◆ Based on raw materials such as shea, illipe and palm oil ILLEXAO™ products are as natural as cocoa butter.
- ◆ ILLEXAO™ provides security of supplies.
 - In a few years cocoa butter will be in short supply. AAK's shea kernel supply chain eases supply and planning and provides security of long-term, stable supplies.
- ◆ ILLEXAO™ is delivered with technical support.
 - AAK has global reach – and we are locally present.
 - Use our expertise from idea and production to end-product.
- ◆ AAK ACADEMY™ offering expert knowledge about oils and fats for your chocolate confectionery products – including optimisation of recipes, innovation and cost.



ILLEXAO™

- ◆ ILLEXAO™ ER
 - Boost the health profile in cocoa-rich chocolate products.
 - Add the creamy sensation known from milk chocolate.
- ◆ ILLEXAO™ HS
 - Obtain heat stability in regions with elevated temperatures and increased productivity at your production line due to faster crystallisation.
 - Tailor-make the melting-profile of your chocolate.
- ◆ ILLEXAO™ BR
 - For significantly increased bloom stability in chocolate products (up to a factor four).
 - Increased shelf life – also for products containing soft fillings with a high content of nut oil.
- ◆ ILLEXAO™ SC
 - The melting-profile of an ILLEXAO™ SC can be tailor-made which enables you to produce harder or softer products as required to be able to meet all cocoa butter recipes – no matter origin.
 - Resistant to fat bloom.

