

PRODUCT FOCUS

AAK

AKOPOL™ CO

– cost-efficient coating compound with high functionality

AKOPOL™ CO for high quality coating

AKOPOL™ CO represents AAK's range of non-lauric CBRs (Cocoa Butter Replacers) – cost-efficient speciality fats for coating.

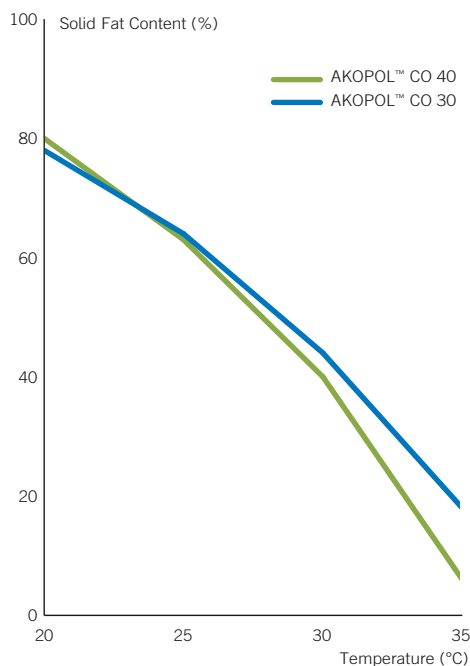
For producers of fine bakery products AKOPOL™ CO is the icing on the cake – as AKOPOL™ CO creates an excellent product with a good shelf life.

AKOPOL™ CO provides the end product with a long-lasting gloss and a good melt-down that makes the end product an altogether more chocolaty experience.

Use of AKOPOL™ CO in your compounds offers you the following advantages:

- You will get a compound that is non-lauric and can be used in a wide range of applications.
- AKOPOL™ CO compounds can be produced on the same line as chocolate.
- AKOPOL™ CO secures shiny gloss and good meltdown.
- AKOPOL™ CO ensures high coating flexibility as well as bloom stability.
- AKOPOL™ CO helps you avoid cracks in the coating and holds back fat migration from the cake.
- AKOPOL™ CO has a good non-temper crystallisation and thus the tempering step can be omitted in the confectionery production.

Fig. 1 Typical AKOPOL™ CO products



AKOPOL™ CO for use in different recipes

Recipe for dark compound coatings

	%
Sugar	44
AKOPOL™ CO	35
Cocoa powder	15
Skim milk powder:	6
Lecithin	0.4