

PRODUCT FOCUS

AAK

AKOPOL™ MC

– cost-efficient compound with high functionality

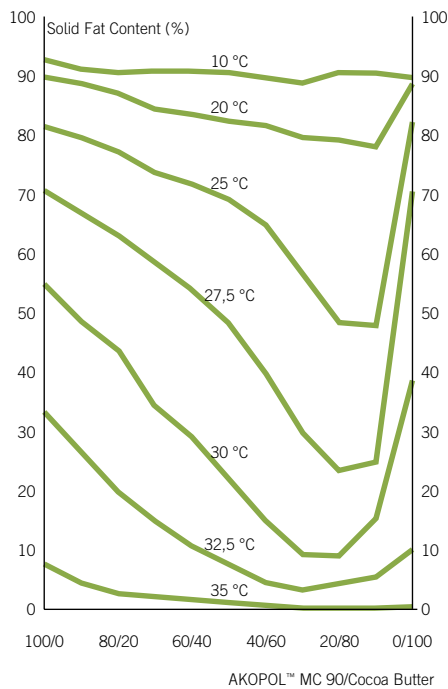
AKOPOL™ MC

AKOPOL™ MC for high quality moulding and coating

AKOPOL™ MC represents AAK's range of non-lauric CBRs (Cocoa Butter Replacers) – speciality fat compounds for coating and moulding.

Together with cocoa liquor, AKOPOL™ MC gives excellent sensory properties suitable for moulded products and coatings where a good meltdown is crucial. The taste and meltdown 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 and shiny gloss.

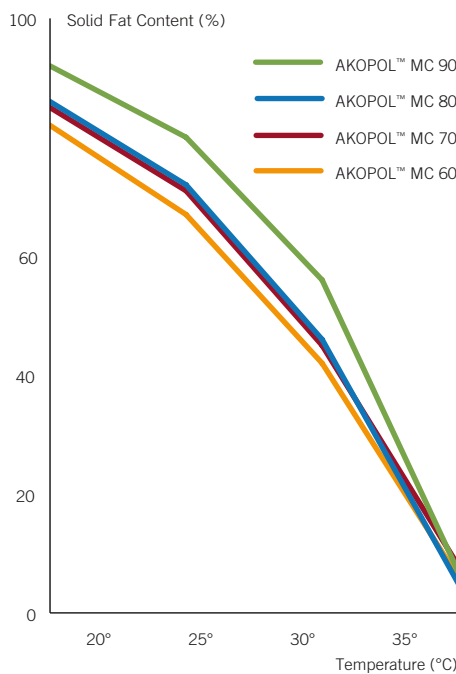
Fig. 1 AKOPOL™ MC works well in formulations with cocoa liquor



Use of AKOPOL™ MC 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 such as coating and moulding.
- AKOPOL™ MC compounds can be produced on the same line as chocolate.
- AKOPOL™ MC has a good non-temper crystallisation and thus the tempering step can be omitted in the confectionery production.
- The end product will possess optimum bloom stability and have a rapid meltdown.

Fig. 2 Typical AKOPOL™ MC products



AKOPOL™ MC for use in different recipes

Recipes for compound coatings

	%	%
Sugar	46	46
AKOPOL™ MC	30	34
Cocoa powder	16	20
Cocoa liquor	8	
Lecithin	0.2-0.4	0.2-0.4