

# CHOCOFILL™ LS

– low in saturated fatty acids for a healthier profile



# CHOCOFILL™ LS

## AAK's CHOCOFILL™ LS range for flexibility and a healthier profile

CHOCOFILL™ LS is a unique high-end chocolate filling fat with a very high content of the healthier, unsaturated fat compared to other high-end chocolate filling fats on the market.

With the new CHOCOFILL™ LS you have a solid, nice-melting filling fat containing only 35 percent saturated fatty acids with the same consistency as fillings with high contents of saturated fatty acids.

CHOCOFILL™ LS is the only premium filling fat on the market with this remarkably low content of saturated fatty acids.

### Use of CHOCOFILL™ LS in your fillings offers you the following advantages:

- Due to the composition of CHOCOFILL™ LS the amount of saturated fatty acids is low which contributes to the health aspect of the final product.
- CHOCOFILL™ LS provides a good texture even with the low content of saturated fatty acids
- As CHOCOFILL™ LS is based on non-hydrogenated raw materials it can be labelled as “vegetable fat”.
- CHOCOFILL™ LS is a non-lauric multifunctional filling fat, consequently it can be used in a wide range of filling applications, e.g. pralines, wafers and biscuit fillings.
- CHOCOFILL™ LS provides excellent melting properties.
- CHOCOFILL™ LS provides excellent bloom stability as well as oxidation stability giving a long shelf life to the final product.
- Processing CHOCOFILL™ LS is easy as the fat does not need tempering and CHOCOFILL™ LS tolerates rework.
- CHOCOFILL™ LS is flexible to changes in recipes and furthermore it is easy to handle in a factory line.

Figure 1: The correlation between texture and saturated fatty acids measured at 20°C

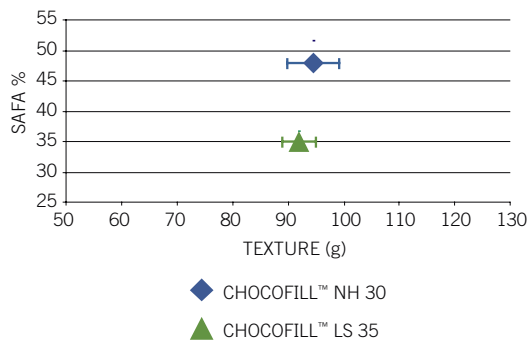
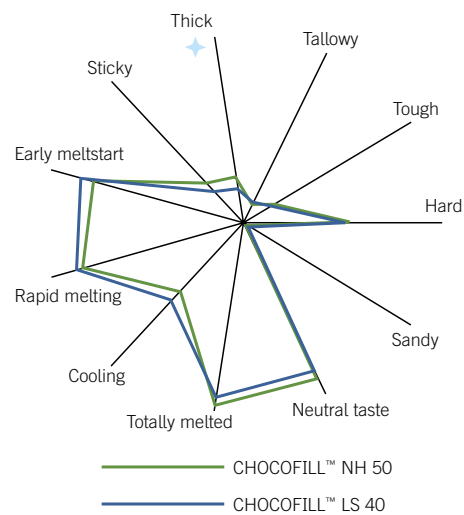


Figure 2: The sensory profiles of CHOCOFILL™ NH 50 and CHOCOFILL™ LS 40.



The attribute marked with a star differs significantly at a level of 5 percent.

Figure 3: Absolute saturated fatty acids.

| Absolute saturated fatty acid content |                              |
|---------------------------------------|------------------------------|
| CHOCOFILL™ LS 35                      | Max 35 g / 100 g fat         |
| CHOCOFILL™ LS 40                      | Max 40 g / 100 g fat         |
| CHOCOFILL™ NH 30                      | Typically 47,5 g / 100 g fat |
| CHOCOFILL™ NH 50                      | Typically 50,4 g / 100 g fat |

In confectionery products the content of saturated fatty acids must be labelled as gram saturated fatty acids per. 100 g of fat; this is an absolute measurement.