

CHOCOFILL™ BR

– for significantly prolonged bloom stability



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CHOCOFILL™ BR for use in high-quality fillings with an excellent shelf life

In order to produce high-quality products with an excellent shelf life several parameters should be considered. One of the most important ones is the choice of fat for the filling, as the fat influences properties such as taste, consistency, structure and stability of the final product. Other very important factors are the processing and storage conditions.

Use of CHOCOFILL™ BR in your premium fillings offers you the following advantages:

- Significantly prolonged shelf life, often twice as long.
- Fillings giving a fresh flavour release as the fat melts in the mouth.
- As CHOCOFILL™ BR is designed to give a high functionality in premium fillings, it also has a very high nut oil tolerance.
- Enables you to cope with the challenge of producing soft fillings with an excellent bloom stability.
- It is possible to obtain an excellent shelf life even if the storage conditions are not optimal, like for instance when risk of high storage temperatures.

CHOCOFILL™ BR products can be used in a wide range of applications such as:

- Pralines and filled bars.
- Biscuit fillings.
- Soft fillings.
- Fillings with high content of nuts.

The CHOCOFILL™ BR range comprises products based on either non-lauric or lauric raw materials. All the CHOCOFILL™ BR products are non-trans. Most of the products are non-hydrogenated, which means they can be labelled as vegetable fat.

Figure 1: Typical CHOCOFILL™ BR range

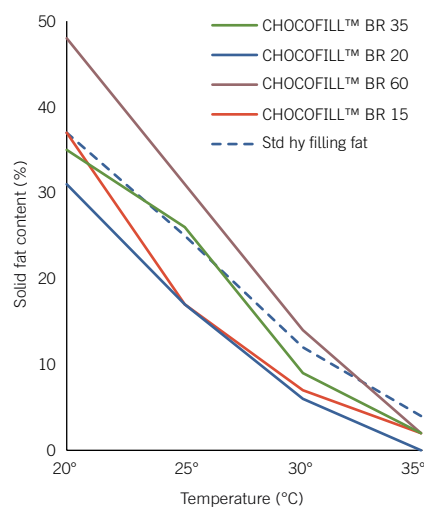


Figure 2: Bloom/non-bloom illustration



Pralines stored at 18°C for 12 months with a filling containing 15 % of hazelnuts.