

CHOCOFILL™ NH

– for flexibility and a healthier profile



CHOCOFILL™ NH

CHOCOFILL™ NH for flexibility and a healthier profile

In order to ensure an optimum confectionery production, one of the most important aspects is to choose the right fat for the fillings, as the fat influences properties such as taste, consistency, structure and stability of the final product. Your production will benefit from the choice of a flexible fat which can be used in a wide variety of applications.

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

- Due to the composition of CHOCOFILL™ NH the amount of saturated fatty acids is low, which contributes to the health aspect of the final product (see figure 2).
- As CHOCOFILL™ NH is based on non-hydrogenated raw materials it can be labelled as "vegetable fat".
- CHOCOFILL™ NH is a multifunctional fat, which means it can be used in a wide range of applications.
- Fillings giving a fresh flavour release as the fat melts in the mouth, better than with a hydrogenated filling fat.
- The processing when using CHOCOFILL™ NH is easy as the fat does not need tempering, and it tolerates other fats very well.
- As CHOCOFILL™ NH is non-lauric, it is also suitable for recipes containing water.

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

- Pralines and filled bars.
- Biscuit fillings.
- Wafer creams.
- Sugar confectionery.
- Fillings containing water.

Figure 1:
CHOCOFILL™ NH – typical products

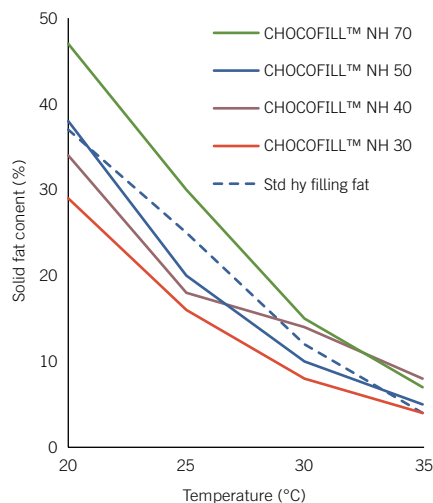


Figure 2: Low amount of saturated fatty acids + trans fatty acids

	SFA	TFA	SFA+TFA
CHOCOFILL™ NH 70	56	<1	56
CHOCOFILL™ NH 50	53	<1	53
CHOCOFILL™ NH 40	47	<1	47
CHOCOFILL™ NH 30	50	<1	50
Std hy filling fat	27	45	72

Figure 3: Improved melting properties

