

# CHOCOFILL™ TC

– for premium fillings with a cooling sensation



# CHOCOFILL™ TC

## CHOCOFILL™ TC for use in fillings with an excellent coolmelting

As a producer of high-quality products it is important to choose the correct fat for the application. The selected fat will influence properties such as taste, consistency, structure and stability of the final product.

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

- Excellent cooling effect as the filling melts in the mouth, leaving the consumer with a refreshing sensation.
- As CHOCOFILL™ TC tolerates cocoa butter very well, you can use it in formulations based on real chocolate. It also offers you the possibility to use cocoa butter or rework in the filling.
- If you prefer a filling based on nuts, you will obtain a cool-melting filling using CHOCOFILL™ TC in the formulation.
- Looking at marketing aspects, CHOCOFILL™ TC can be labelled as vegetable fat, as it is not hydrogenated.
- When it comes to the nutritional profile of CHOCOFILL™ TC you will get a medium amount of saturated fatty acids and no trans fatty acids at all.
- As CHOCOFILL™ TC is based on non-lauric raw materials, it offers the flexibility to use different kinds of ingredients in the filling without any risk of soapy flavour.

### The CHOCOFILL™ TC range can be used in a wide variety of products such as:

- Pralines and filled bars.
- For cool-melting fillings.
- For fillings with high amounts of cocoa butter.

### CHOCOFILL™ TC needs tempering

In order to get the maximum benefits from a CHOCOFILL™ TC filling it should be tempered. The tempering enhances the cooling properties and prolongs the storage stability.

Figure 1: CHOCOFILL™ TC range

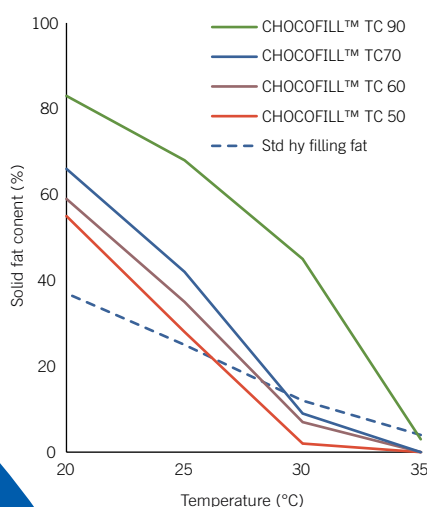


Figure 2: Sensory properties– Tempered and non-tempered filling based on CHOCOFILL™ TC 60

