



Akotop NH100

– non-hydrogenated fat
for whipped toppings

- ◆ Non trans – TFA < 1 %
- ◆ Clean label – is declared only as “vegetable fat”
- ◆ Superior mouth-feel – close to dairy based cream
- ◆ Excellent functionality – in line with the best on the market

A close-up photograph of a white ceramic cup filled with whipped cream, topped with a dusting of brown powder. The cup is set against a blurred background of other similar cups. A large, light blue curved graphic element is on the right side of the image.

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– the topping with new possibilities

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Whipped toppings are complex systems placing specific demands on properties of the fat. Traditionally hydrogenated lauric fats have been used with excellent result.

However since demands for non-hydrogenated fats is increasing across the entire food industry, AAK has developed a non-hydrogenated and consequently trans free product with excellent performance in whipped systems. Akotop NH100 is simply declared as “vegetable fat” in the list of ingredients.

Advantages of vegetable fat-based toppings

Vegetable fat-based toppings have advantages over traditional cream-based products. They have the same or improved functionality in terms of:

- Overrun
- Form stability
- Sensory properties

These properties can be achieved even if the fat content of the product is reduced from the normal dairy product level of 36-40 % to as low as 25 %. This means less total fat and less saturated fatty acids in your end product than in a dairy cream. Vegetable fat based toppings has been used for different whipped applications for many years. The standard fats commonly used contain hydrogenated fats, which in most cases mean also trans fatty acids (TFA). These have recently been under more and more debate, concerning the possible adverse effects on heart health. Our new topping Akotop NH100 is a non-hydrogenated fat which means it is a trans fatty acid free product.

Sensory properties close to dairy cream

Our range of topping fats – Akotop – has excellent properties like overrun (the maximum amount of air that can be incorporated into the topping), form stability (how volume stable the cream is after freezing and thawing) and whipping time. Regarding the sensory evaluation our Akotop NH100 is unique with mouth-feel and melt-off close to dairy cream. To summarise:

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Product range

Akotop NH100 is the latest of our products for use in different dairy products, part of a range we call Dairy Fat Alternatives, DFA. Akotop NH100 can be used both in 100 % substitution and in blends with milk fat, all depending on your preference.

Our standard product range

	Non-hydrogenated	Non-trans
Akotop P70	No	No
Akotop NT70	No	Yes
Akotop NH100	Yes	Yes

To learn more about our products, and their use in whipped toppings, contact us at info@aak.com