

AKOSPREAD™

– for liquid and creamy confectionery spreads with an excellent stability



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AKOSPREAD™ for high-quality confectionery spreads

In order to produce high-quality spreads with an excellent shelf life a number of various parameters should be considered. One of the most important ones is the choice of fat for the spread, 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 AKOSPREAD™ in your premium confectionery spreads offers you the following advantages:

- A spread with an excellent stability against oil separation, due to the unique composition of AKOSPREAD™.
- The oxidation stability of the spread will be improved, due to the optimum composition of AKOSPREAD™.
- A spread with a soft and creamy texture directly from the fridge, in particular when choosing one of the softer AKOSPREAD™ products.
- However, the choice of one of the harder types offers you a spread with an excellent stability also for use in warm climates.
- With regards to health and marketing aspects the AKOSPREAD™ range is available as non-trans, most of them are also non-hydrogenated with a low amount of saturated fatty acids.

The AKOSPREAD™ standard range

- AKOSPREAD™ NH 30 and 50 are two non-hydrogenated spread fats with an excellent stability.
- AKOSPREAD™ NH 50 is preferred for spreads which contain high amounts of hazelnuts.
- AKOSPREAD™ NH 30 is the softer of the two, thereby more suitable in recipes without hazelnuts.
- AKOSPREAD™ GP 19 is a general purpose spread fat containing only a minor hydrogenated component. AKOSPREAD™ GP 19 has a trans fatty acid content below 1 %.
- AKOSPREAD™ HS 90 is a hard stock to be mixed with a liquid oil by the customer.

Figure 1: AKOSPREAD™ typical products

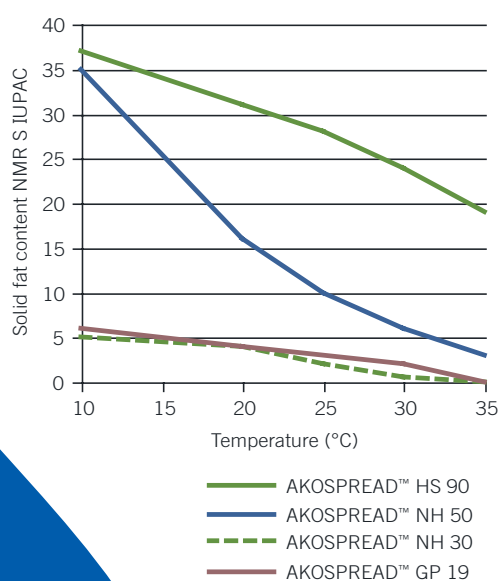


Figure 2: Oxidative stability vs spreadability

