

# ILLEXAO™ BR

– for significant increased bloom stability



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## ILLEXAO BR™ for premium chocolate with soft fillings

One of today's challenges is to produce a product with a hard and crispy chocolate surrounding a soft and creamy filling containing different kinds of nuts, and still get excellent storage stability. Significantly increased bloom stability is obtained by using 5-15 % ILLEXAO™ BR fat in the formulation. This can be achieved without changing neither the process equipment nor process conditions.

### Use of ILLEXAO™ BR in your chocolate offers you the following advantages:

- The bloom stability will increase significantly (2-4 times).
- Possibility to use soft fillings and still get an excellent shelf life.
- Fillings containing high amount of hazelnuts are also possible in a chocolate containing ILLEXAO™ BR.

### ILLEXAO™ BR range

- ILLEXAO™ BR 05 for replacement of cocoa butter at a level of 5 %.
- ILLEXAO™ BR 15 for replacement of cocoa butter at higher levels.

**Figure 1: ILLEXAO™ BR**  
– Significantly increased shelf life

Chocolate with ILLEXAO™ BR has about 2- 4 times longer shelf life than the reference chocolate.

Dark chocolate 14 months  
Cycled 17-27°C



Dark chocolate 14 months  
Added 5% ILLEXAO™ BR  
Cycled 17-27°C



**Figure 2: Typical ILLEXAO™ BR products**

