

# ILLEXAO™ CB

– for cost efficient chocolate production



# ILLEXAO™ CB

## Cost efficiency in your chocolate production

Cocoa-based ingredients make up a significant part of the ingredient costs for the chocolate manufacturer. However, the versatile range of AAK's chocolate fats, marketed under the ILLEXAO™ CB brand, can make all the difference for cost-effective production of premium quality chocolate and chocolate-coated confectionery.

Using chocolate fats from AAK means a significant reduction in raw material costs for the chocolate manufacturer. Exact savings depend on the actual cocoa price and the type of chocolate fat used.

ILLEXAO™ CB is based on exotic raw materials (approved by the EU Chocolate Directive for vegetable fats allowed in chocolate) giving a composition close to Cocoa Butter. As such it can be used in the same way as Cocoa Butter.

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

- Reduced ingredient costs.
- Same sensory properties compared to a chocolate based on cocoa butter.
- As the ILLEXAO™ CB products can be tailored they offer you the possibility to influence the sensory properties of the final chocolate.
- Using ILLEXAO™ CB in the formulation will improve the final bloom stability of the product.

## ILLEXAO™ CB range and applications

- ILLEXAO™ CB 50 is recommended for 5 % replacement of cocoa butter in milk chocolate formulations.
- ILLEXAO™ CB 40 is recommended for 5 % replacement in dark chocolate formulations.

Figure 1: Typical Solid fat curves of CB 50 and CB 40

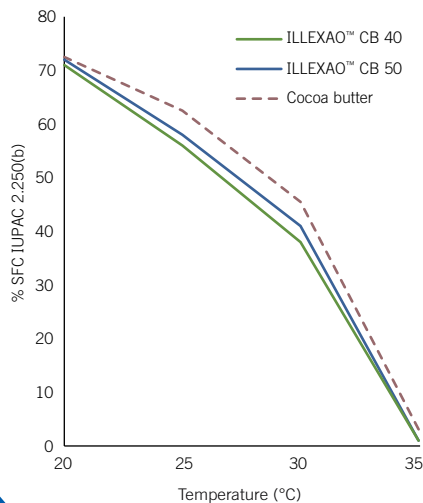


Figure 2: Maintain sensory quality 5 % ILLEXAO™ CB 40, dark chocolate

