

ILLEXAO™ HS

– for improved stability of chocolate



ILLEXAO™ HS

Create new possibilities with ILLEXAO™ HS

In warm climates the problem of softening and bloom on chocolate is well-known, however, with the ILLEXAO™ HS products it is possible to raise the melting point of the chocolate, making it better at withstanding elevated temperatures. Countering softness and giving the final milk chocolate the right snap are the benefits of using the ILLEXAO™ HS range.

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

- Improves the heat resistance in chocolate and thereby offers a better storage stability.
- You can use a soft cocoa butter in combination with ILLEXAO™ HS, which provides hardness at high temperatures.
- Due to the hardness of ILLEXAO™ HS it is possible to improve the stability in formulations with a very high content of milk fat by adding 5-15 %.

ILLEXAO™ HS range

- ILLEXAO™ HS 90 is recommended for 5 % replacement of cocoa butter in milk chocolate formulations in order to improve the heat stability.
- ILLEXAO™ HS 85 is recommended for 5 % replacement or more in chocolate formulations.

Figure 1: Typical solid fat curves of ILLEXAO™ HS 90 and HS 85

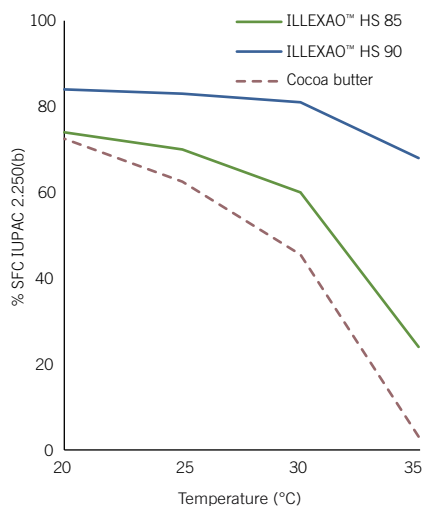


Figure 2: ILLEXAO™ HS 85 – compatibility with cocoa butter

