

ILLEXAO™ SC

– for full replacement of cocoa butter



ILLEXAO™ SC

ILLEXAO™ SC – high quality with cost efficiency

Replace up to all the free cocoa butter in a chocolate recipe and you have a cost efficient super compound. The resulting melting properties will be similar to chocolate. The remaining high content of cocoa mass ensures a rich chocolate flavour as a characteristic feature.

ILLEXAO™ SC products make it possible to alter the crystallisation properties of a super compound. Hence it is possible to reach optimum capacity on the line. As the ILLEXAO™ SC for super compound can be optimised to fulfil the specific needs of the production line even higher production stability and less waste can be obtained.

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

- ILLEXAO™ SC may replace all the cocoa butter in a chocolate formulation thereby giving similar properties as with cocoa butter but with significant cost savings.
- The melting point of an ILLEXAO™ SC can be adjusted which enables you to produce harder or softer products as required, which is not the case with cocoa butter.
- The resistance to fat bloom increases as the content of ILLEXAO™ SC increases. This vital contribution to storage stability ensures the super compound looks delicious for a longer time.
- As a less expensive alternative to cocoa butter, ILLEXAO™ SC ensures production is at its most cost effective.

ILLEXAO™ SC range

- ILLEXAO™ SC 70 for replacement of Ghana Cocoa Butter as full replacement.
- ILLEXAO™ SC 80 for replacement of Malaysian Cocoa Butter as full replacement.

Typical applications

- In countries, where more than 5 % vegetable fat is allowed in chocolate, ILLEXAO™ SC can be used, and the product may still be called chocolate.
- In branded countlines, where the taste and sensory properties are perceived as chocolate, but the labelling is not chocolate.
- A third application is as an inner layer of cost efficient and bloom stable chocolate-like coating, surrounded by chocolate.

Figure 1: ILLEXAO™ SC
– compatibility with cocoa butter

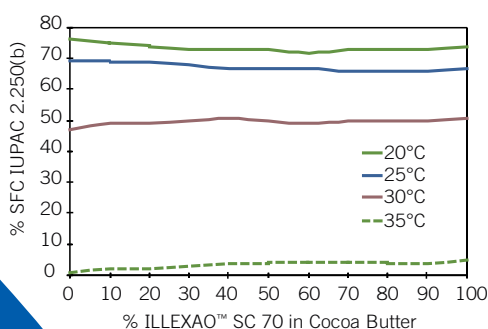


Figure 2: Typical ILLEXAO™ SC products

