



# CHOCOFILL™ LS

## – a healthier companion

**Chocofil™ LS is the first premium filling fat on the market to provide a low content of saturated fatty acids and maintain a nice texture and stability – even at 20°C**

### **30 percent less saturated fatty acids**

Today, the health issue is very important to the consumer – also for the consumer of indulgence products like chocolate. Being able to enjoy chocolate without worrying about fat content is the market trend. However, we should not forget that intake of fat is vital for a long and healthy life.

Healthy chocolate may not be available in the market yet, but now AAK offers manufacturers the opportunity to produce chocolate fillings with a high content of the healthier, unsaturated

fatty acids – as we launch Chocofil™ LS. The first product of its kind on the market.

Chocofil™ LS can be used in the same applications as AAK's other premium filling fats – as a nice filling fat present in a praline, a count line, a biscuit or in a wafer.

Chocofil™ LS is a unique premium confectionery filling fat with a high content of unsaturated fat compared to other premium filling fats on the market. A typical filling fat contains 50 percent saturated fatty acids and often even more! With the new Chocofil™ LS the manu-

facturer has a solid, nice-melting filling fat containing only 35 percent saturated fatty acids with the same consistency as fillings with high contents of saturated fatty acids. By using Chocofill™ LS, saturated fatty acids are reduced by up to 30 percent! See Table 1.

Chocofill™ LS was developed primarily to supply the market with a premium filling fat with a low content of saturated fatty acids. Furthermore, we wanted to meet the following requirements:

- No tempering and easy to use
- No hydrogenated components
- Excellent melting properties
- Flexibility in process and recipe changes

The result is a filling fat that provides all of the above. Chocofill™ LS is the only premium filling fat on the market with this remarkably low content of saturated fatty acids.

Today, we launch two members of this brand new family: Chocofill™ LS 35 and Chocofill™ LS 40.

**Table 1. Saturated fatty acids**

Chocofill™ LS 35	< 35 g/100 g fat
Chocofill™ LS 40	< 40 g/100 g fat
Chocofill™ NH 30	< 50 g/100 g fat
Chocofill™ NH 50	< 53 g/100 g fat

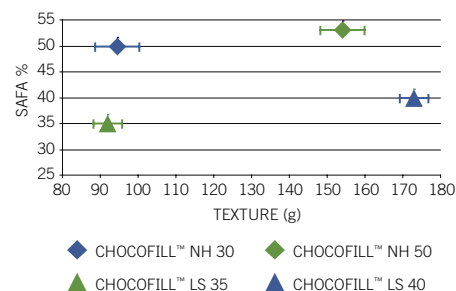
**Crystallisation characteristics and texture**

The development was based on thorough investigations of solidification and crystallisation properties of different fat systems.

Investigation with x-ray showed that the new fat is also unique in its way of crystallising. Usually, the more unstable β'-crystals are detected in filling fats during storage; in this case, we detected the stable β-crystals and hardly any unstable β'-crystals after three weeks' storage.

The well-packed structure from β-crystals gives the fat a very good texture even though the amount of saturated fatty acids is reduced by 30 percent. Consequently, the manufacturer can use Chocofill™ LS and maintain a stable texture in the product - and the consumer is able to choose a filling with a good texture and at the same time get a healthier fatty acids profile – see Figure 1.

**Figure 1. The correlation between texture and saturated fatty acids (SAFA) measured at 20°C**

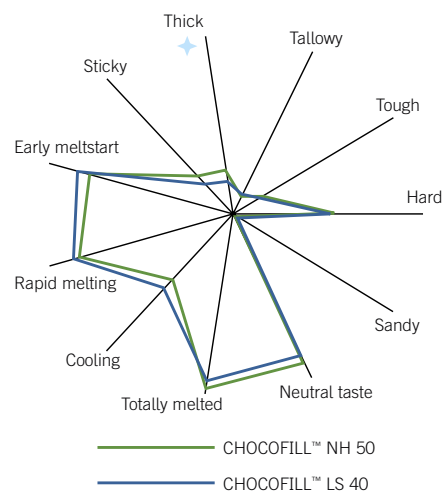


**Bloom stability**

Bloom is also an important issue. When using Chocofill™ LS the manufacturer obtains excellent bloom stability in the end-product. Tests prove that the bloom stability of Chocofill™ LS is just as good or even better than in reference pralines with a higher amount of saturated fatty acids.

**Sensory profile**

The good melt-down of Chocofill™ NH is also obtained in Chocofill™ LS. Altogether Chocofill™ LS is a very good match to a filling fat with a high content of saturated fatty acids – see Figure 2:



**Figure 2. The sensory profiles of Chocofill™ NH 50 and Chocofill™ LS 40. The attribute marked with a star differs significantly at a level of 0.05 (5 percent).**

**Flexibility in production**

Chocofill™ LS is flexible to changes in recipes, and furthermore it is easy to handle in the factory line. The crystallisation time for Chocofill™ LS is just as good as in the non-hydrogenated reference fat. Consequently, a production line running with a filling fat high in saturated fatty acids can easily work the well-known recipe with Chocofill™ LS instead – this also applies if rework is added to the filling recipe.

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