



High performance puff pastry solutions

The Co-Development Company



Food ingredients
**EUROPE
INNOVATION
AWARDS 2015**

WINNER

AAK

High performance puff pastry solutions for cost efficiency and improved nutritional profile

Puff pastry manufacturers rely heavily on the functionality of their raw materials to offer their customers the best products in the most cost efficient way. The choice of fat, one of the most critical raw materials in the production of puff pastry, is therefore of the utmost importance.

AAK has developed two new cost efficient solutions for puff pastry producers. These are high performance solutions which enable manufacturers to achieve the height, texture and layering they are looking for without compromising on quality, costs, health aspects or complexity.

The solutions will, except being clearly cost beneficial, deliver a healthier end product as puff pastry manufacturers using this new solution, will be able to offer lower fat content per product, without affecting key product attributes such as mouthfeel, appearance and shelf life.

Akopastry HP 400 – Cost reduction with high performance

AAK's latest innovation, Akopastry HP 400, gives a cost efficient solution offering to reduce not only the laminating margarine, but a reduction of the total laminated dough weight by 15–20% without compromising on lift or visual appearance. Akopastry HP 400 also improves the lamination effect, with more uniform layers.

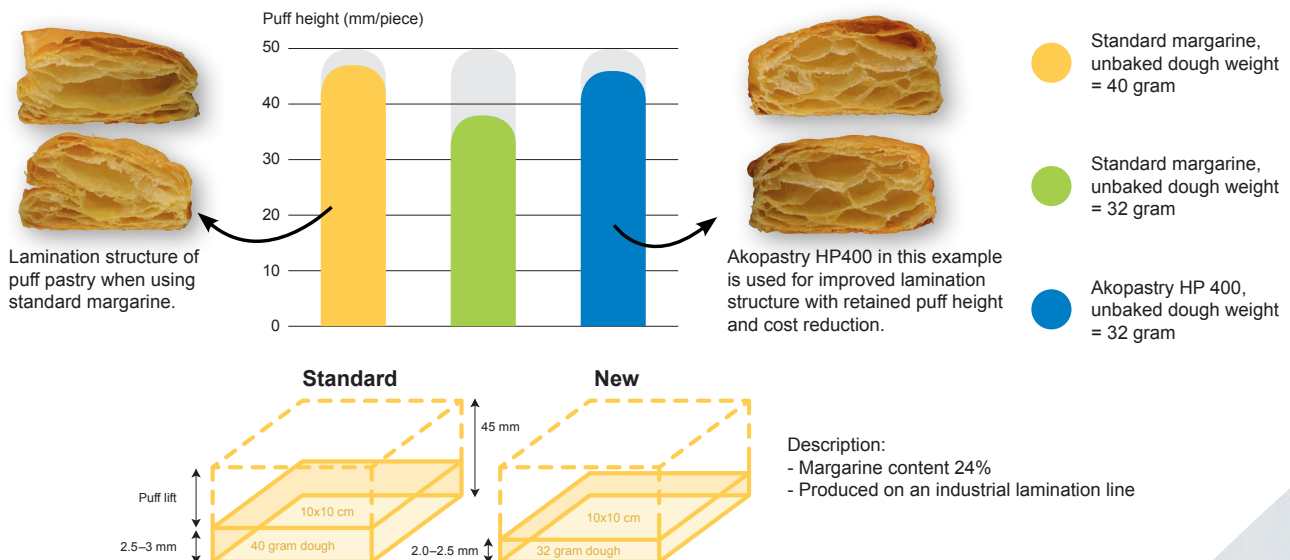
Alternatively, if Akopastry HP 400 is used at the same inclusion rate, the resulting puff pastry will have greater lift, giving a visually larger end-product with, in many cases, more appeal for the consumer and enabling a higher price point.

Akopastry HP 400 offers a number of benefits:

- Same volume with less dough weight (15–20%)
- More uniform lamination structure with better appearance
- Works on directly baked or frozen puff pastry doughs

Akopastry HP 400 – High performance puff pastry margarine for improved height and cost efficiency

Example: Raw material reduction with up to 15–20% when using Akopastry HP 400



Akopastry HP 200 – Fat reduction for cost efficiency and improved nutritional profile

If you want to make a 20% fat reduction on your current puff pastry range without impacting the quality, mouthfeel, texture or visual appearance Akopastry HP 200 is the optimum solution. Initial industrial trials demonstrate Akopastry HP 200 is suitable for use in both directly baked and frozen puff pastry products, generating a similar final baked weight and height to those manufactured with a higher fat content.

In addition to the improved nutritional profile of the finished baked products and the opportunities presented for cost optimization, Akopastry HP 200 has the additional benefit of offering a visually appealing and improved uniform lamination structure.

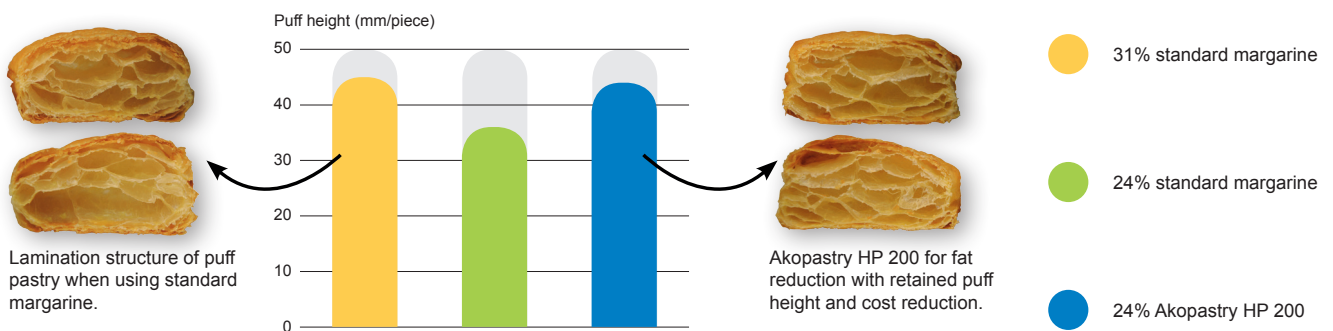
AAK's new product also enables a similar, pliable dough for easy handling that would be expected of pastry margarines with a higher fat content making it a viable option for most puff pastry manufacturers.

Akopastry HP 200 offers a number of benefits:

- ◆ Lower margarine usage
- ◆ Up to 20% fat reduction on frozen dough or baked product
- ◆ More uniform lamination structure
- ◆ Works on directly baked or frozen puff pastry doughs
- ◆ Same dough and product weight

Akopastry HP 200 – High performance puff pastry margarine for fat reduction and cost efficiency

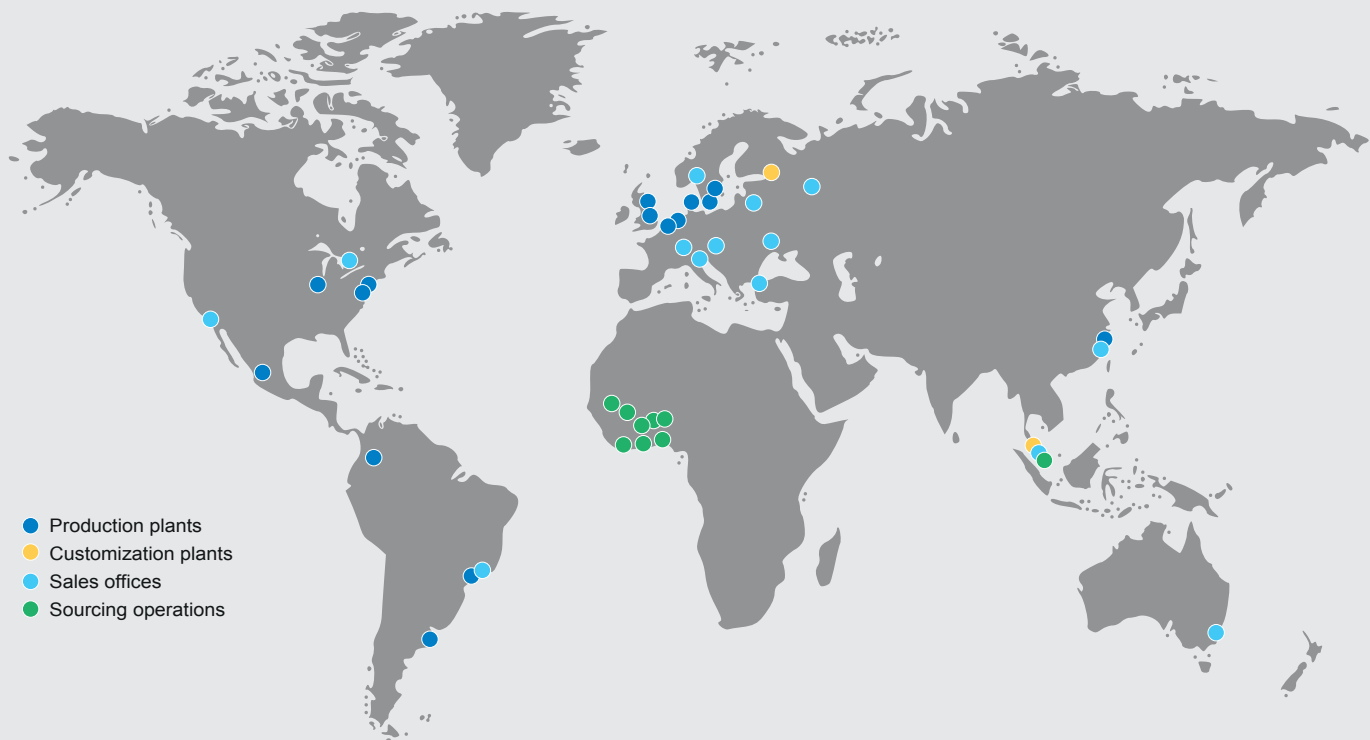
Example: Akopastry HP 200 enables fat reduction without quality loss of final baked product → health & cost impact



Description:

- Puff pastry squares 10 x 10 cm
- Unbaked dough weight = 32 g
- Produced on industrial lamination line





We are AAK – the Co-Development Company

AAK in 60 seconds

We develop and provide value-adding vegetable oil solutions in close collaboration with our customers, enabling them to achieve long lasting business results.

We do so through our in-depth expertise in oils and fats within food applications, working with a wide range of raw materials and broad process capabilities.

Through our unique co-development approach we bring together our customers' skills and know-how with our capabilities and mindset. By doing so, we solve customer specific needs across many industries – Chocolate & Confectionery, Bakery, Dairy, Infant Nutrition, Food Service, Personal Care, and more.

AAK's proven expertise is based on more than 100 years of experience within oils and fats. With our headquarters in Malmö, Sweden, 17 production facilities and customization plants, and sales offices in more than 25 countries, our more than 2,500 employees are dedicated to providing innovative value-adding solutions to our customers.

So no matter where you are in the world, we are ready to help you achieve long lasting results.

We are AAK – the Co-Development Company.

High performance
puff pastry solutions

Explore more at www.aak.com

Or contact us at info@aaak.com

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