



## AAK wins Best Bakery Innovation at FiE with Akopastry HP 400 & 200, high-performing bakery solutions for puff pastry

AAK, a leading provider of value-adding vegetable oils and fats, won in December last year the award for Best Bakery Innovation at Food Ingredients Europe (FiE) with Akopastry HP 400 & 200, the company's latest innovation within the Bakery segment. This innovation has been developed to improve cost efficiency for industrial puff pastry products – products that are often produced with either a sweet filling made of fruit, or a savory filling made with cheese, vegetables or meat. Akopastry HP 400 & 200 are primarily available for European puff pastry manufacturers, but will also be suitable for many other markets around the world.

As the market is pressured towards more affordable bakery and food products, puff pastry manufacturers face significant challenges in balancing the cost and producing great products that are affordable to the end consumer.

With AAK's Akopastry HP 400 & 200 solutions, it is now possible for puff pastry manufacturers to offer more cost efficient products and at the same time improve the nutritional profile of the final products.

"Puff pastry applications in which Akopastry HP 400 is used show significant cost effects with possibilities to use 20 percent less dough weight, this with a retained height in the final product", says Mats Persson, Marketing Director, Bakery. "Moreover, both Akopastry HP 400 & 200 shows an improved structure of the final product."

When using Akopastry HP 400 & 200 in puff pastry applications, benefits like cost reduction and structure improvements have been proven from trials conducted on industrial lamination lines. Also, the results for freshly baked products and for frozen bake-off products have shown to be the same. Health advantages with improved nutritional profile can be added to the list of benefits.

If you are interested in getting more information about Akopastry HP 400 & 200 and how it can help you as a puff pastry manufacturer, you are most welcome to contact your AAK representative or:

Mats Persson, Marketing director  
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*AAK is a leading provider of value-adding vegetable oils & fats. Our expertise in oils & fats within food applications, our wide range of raw materials and our broad process capabilities enable us to develop innovative and value-adding solutions 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 & fats. Our unique co-development approach brings our customers' skills and know-how together with our own capabilities and mindset for lasting results. Listed on the NASDAQ OMX Stockholm and with our headquarters in Malmö, Sweden, AAK has 17 different production facilities, sales offices in more than 25 countries and more than 2,500 employees. We are AAK – The Co-Development Company.*