Cocoa Butter Alternatives from AAK
– the natural choice for your chocolate business
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Cocoa butter is widely regarded an essential ingredient in chocolate production. But the fact is that cocoa butter is not always the best choice. At AAK, we are experts in developing natural, efficient alternatives to cocoa butter that both make life on your processing line a whole lot easier and provide you with the desired end-product.

Our speciality vegetable fats for chocolate confectionery are designed to supplement or even completely replace the cocoa butter in your recipes. We are focused on providing a series of valuable opportunities to enhance your business, particularly:

- Tailormade solutions
- A longer product shelf life
- A healthier brand profile
- Optimised processing

Using one of our solutions, you can give moulded products, coatings and confectionery fillings the right taste, mouthfeel and meltdown properties.

All our chocolate fats are derived from ethically-sourced, vegetable raw materials, processed with care for the environment.

Your route to great chocolate and compound
We have divided our solutions into three categories. Talk to our experts about the best choice for your application.

- Cocoa butter equivalents – ILLEXAO™
  Similar in composition and properties to cocoa butter.
- Cocoa butter substitutes – CEBES™ and SILKO™
  Primarily lauric-based fats used in non-temper chocolate compounds.
- Cocoa butter replacers – AKOPOL™
  Non-lauric fats capable of tolerating moderate levels of cocoa butter, offering great formulation flexibility.
The creamiest dark velvet
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ILLEXAO™ ER

Cocoa-rich dark chocolate has acquired a new, healthier image in recent years due to revelations about various nutritional properties. ILLEXAO™ ER is designed specifically for this market – providing the best of everything in cocoa-rich dark chocolate.

By replacing 5% of the cocoa butter with our speciality cocoa butter equivalent, dark chocolate becomes smoother and creamier than before with excellent meltdown and flavour release. That enhanced overall appeal is your ticket to capturing consumer attention and increasing sales.

ILLEXAO™ ER is suitable for premium moulded chocolate tablets, coatings and confectionery fillings.

Choose ILLEXAO™ ER for:
- Premium dark chocolate
- Smooth meltdown
- Nutritional profile

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One of the challenges all chocolate manufacturers face is how to ensure their products maintain high quality in storage. Our cocoa butter equivalents ILLEXAO™ BR and ILLEXAO™ HS tackle two of the major issues: fluctuating temperatures and fat migration.

With ILLEXAO™ BR in your chocolate recipe, you can improve bloom stability up to four-fold. That makes it highly suitable for chocolates with soft fillings or a high content of hazelnuts.

ILLEXAO™ HS is our heat-stable solution, designed to raise the melting point of chocolate distributed in warm climates. Softness development is kept at bay, and chocolate maintains the right snap for perfect enjoyment by the consumer. A great choice for chocolate high in milk fat.

Choose ILLEXAO™ BR and ILLEXAO™ HS for:

- Long-lasting quality in storage
- Superb chocolate properties
- Easy processing
Memorable moments are made of our cocoa butter equivalents for the chocolate and super compound segments.

Same physical properties and chemical composition as cocoa butter but iron out many of the difficulties inherent in chocolate production.

ILLEXAO™ SC and ILLEXAO™ CB are recommended for cocoa butter replacement in recipes with specific sensory or processing requirements.

ILLEXAO™ SC enables you to produce harder or softer products as required to be able to meet all cocoa butter recipes – no matter origin.

ILLEXAO™ CB adapts easily to your needs for flavour, texture and meltdown when you replace 5% of the cocoa butter in milk or dark chocolate recipes.

ILLEXAO™ SC is perfect for full cocoa butter replacement, giving you a super compound with tailormade melting properties to chocolate and a rich chocolate flavour. Take advantage of the opportunity to customize crystallisation properties for optimised processing capacity and reduced waste.

ILLEXAO™ provides chocolate and super compounds with consistent quality as our CBE always meets narrow specs for solid fat content and quality in general such as taste, functionality and crystallisation.

Improves the final bloom-stability of chocolate confectionery products.

Choose ILLEXAO™ SC and ILLEXAO™ CB for:

- Customised sensory properties
- Long shelf life
- Consistent quality
Traditional cocoa butter substitutes are hydrogenated and high in saturates. When you choose CEBES™ NH and CEBES™ LS, you are on the way to compounds with a healthier profile.

Both products are non-hydrogenated and free of trans fatty acids, with CEBES™ LS offering the additional advantage of a reduced saturated fat content. These are the winning characteristics on today’s health-conscious consumer market.

Expect fast crystallisation, pleasant meltdown properties and great flavour release in a wide range of compound coatings and hard fillings. Flexible CEBES™ NH is also ideal for moulded products.

Choose CEBES™ NH and CEBES™ LS for:
- A healthier profile
- Great sensory properties
- A clean label
Luxury with a snap
Luxury with a snap
CEBES™ MC and SILKO™

If you really want your compound to express premium quality, CEBES™ MC is the cocoa butter substitute for you.

Use it in biscuit or wafer coatings and moulded products, and you will quickly appreciate the outstanding snap, texture and flavour release, which are very similar to those of chocolate.

High bloom resistance ensures an excellent glossy appearance throughout shelf life, giving your products long-lasting appeal. At the same time, compounds are hard and stable at room temperature and non-greasy to the touch.

Lauric-based CEBES™ MC requires no tempering and, due to its low viscosity, gives cost-efficient coating and moulding.

SILKO™ provides coatings with fast crystallisation and a nice melt-down.

Choose CEBES™ MC and SILKO™ for:
- Premium chocolate-like quality
- Long-lasting appeal
- Cost-efficient application
When appeal is a healthier profile
When appeal is a healthier profile
AKOPOL™ NH and AKOPOL™ LT

Exceptional flexibility and a healthier image are good reasons for making AKOPOL™ NH or AKOPOL™ LT your cocoa butter replacer.

While AKOPOL™ LT is low in trans fats, AKOPOL™ NH takes you another step to no trans fats at all.

Compounds gain a nice flavour release and reliable bloom stability that maintain their appetising glossy appearance. Thanks to the non-lauric composition, some of our AKOPOL™ products tolerate mixing with cocoa butter.

Choose AKOPOL™ NH and AKOPOL™ LT for:
- A healthier profile
- Nice flavour release
- Partly compatible with cocoa butter
For flexibility on your production line
For flexibility on your production line
AKOPOL™ MC and AKOPOL™ CO

Flexible to use for coatings or moulded products, AKOPOL™ MC mixes well with cocoa liquor to create an exceptionally smooth, chocolaty quality.

AKOPOL™ CO is our special cocoa butter replacer for coatings. Particularly manufacturers of fine bakery products will appreciate its ability to resist cracking and protect against fat migration from cakes or pastries.

For both products, look forward to excellent crystallisation with no tempering requirement.

Can be produced on the same line as your chocolate products.

**Choose AKOPOL™ MC and AKOPOL™ CO for:**

- Exceptional sensory properties
- Combination with cocoa liquor
- Crack-resistant coatings
Corporate Social Responsibility
The world out there
Corporate Social Responsibility

Some of our most important raw materials come from developing countries. We have long been aware of our responsibilities to local populations and of how the cultivation of oil crops may impact the sensitive eco-balance.

AAK was an early signatory of the UN Global Compact, launched in 2000 to promote sustainable and socially responsible development.

Improving women’s conditions
As the world’s largest user of shea kernels, it is only natural that we work with the UN Development Programme to improve conditions in the shea-producing countries of West Africa. The aim is to reduce the workload of local women, who typically collect the wild-growing kernels on the savannahs.

Working for sustainable palm oil
AAK is also a founding member of the Roundtable on Sustainable Palm Oil, a non-profit, multi-stakeholder organisation. Our active involvement is behind the development of GreenPalm, the only approved programme for trading certified sustainable palm oil certificates.

Processing responsibly
Located in Sweden, Denmark, the UK, Mexico, the Netherlands, the USA and Uruguay, our ten production plants employ the latest technology that ensure the highest possible environmental and safety standards. You can count on us to keep your ethical image intact.
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