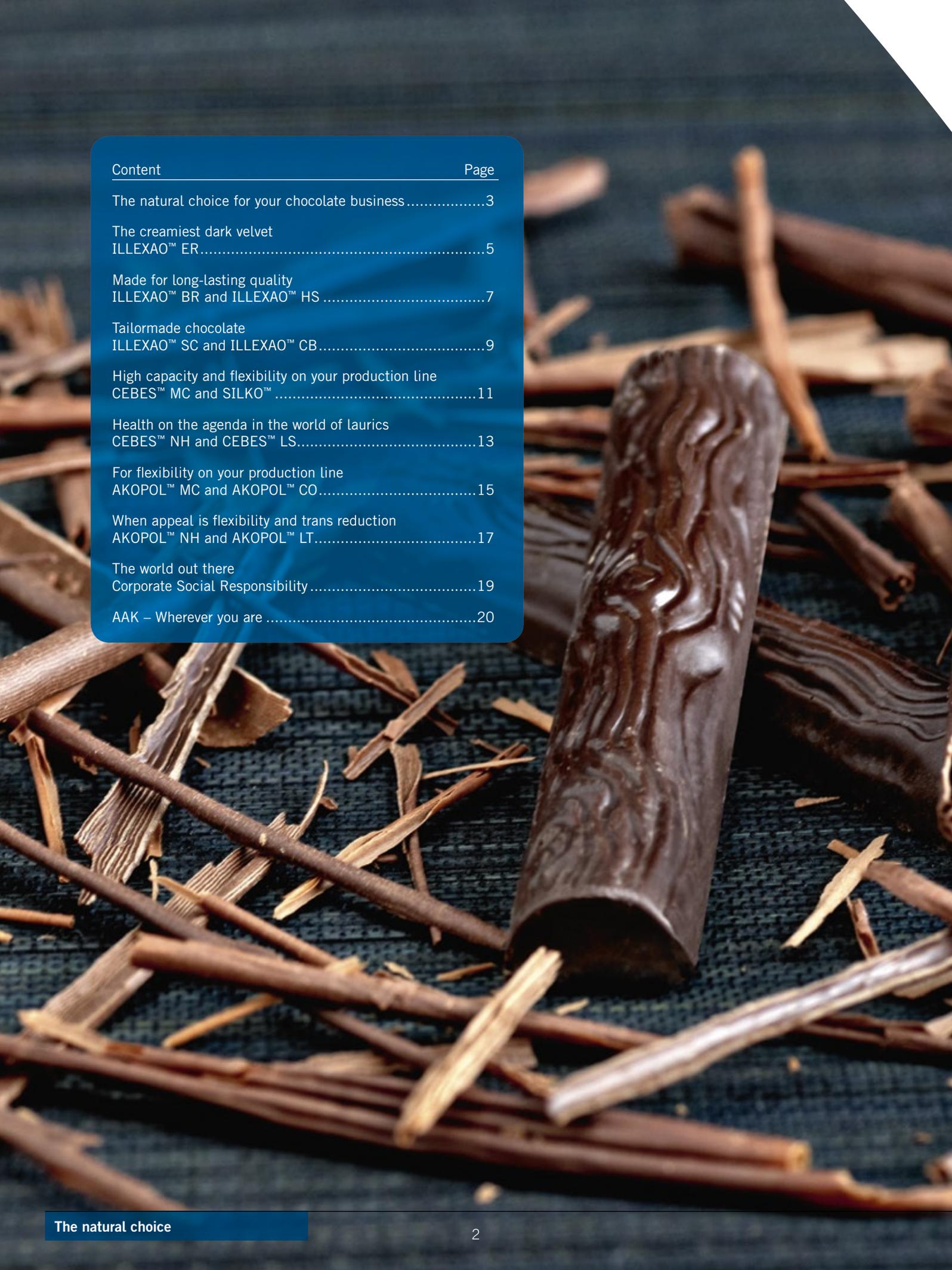


The AAK logo is positioned in the top right corner of the page. It consists of the letters 'AAK' in a bold, blue, sans-serif font. The background of the entire page is a close-up photograph of chocolate ingredients: cocoa beans, cocoa powder, and white sugar granules, all resting on a piece of brown burlap fabric. A dark blue curved banner is at the bottom, containing the text 'Cocoa Butter Alternatives from AAK' and '– the natural choice for your chocolate business'.

AAK

Cocoa Butter Alternatives from AAK
– the natural choice for your chocolate business



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The natural choice for your chocolate business

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 valuable solutions to enhance your business, for example:

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

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

Our chocolate fats are derived from sustainably-sourced, vegetable raw materials, processed with care for the environment.

Your route to great chocolate and compound

For easier comprehension we have grouped our solutions into three categories:

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

Talk to our experts about the best choice for your application.





The creamiest dark velvet ILLEXAO™ ER

In recent years, cocoa-rich dark chocolate has gained a healthier image due to disclosing of new facts about its beneficial 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 ILLEXAO™ ER, dark chocolate becomes smoother and creamier than you have experienced before. Excellent meltdown and flavour release reveal a new side to dark chocolate. This 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





Made for long-lasting quality ILLEXAO™ BR and ILLEXAO™ HS

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.

By introducing ILLEXAO™ BR into your chocolate recipe, you can improve the bloom stability significantly. 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 for example for products distributed in warm climates. Softening of chocolate 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 for:

- ◆ Long-lasting quality in storage
- ◆ Significant bloom retardation

Choose ILLEXAO™ HS for:

- ◆ Improved heat stability
- ◆ Long-lasting quality in storage
- ◆ Improved capacity in processing



Tailormade chocolate

ILLEXAO™ SC and ILLEXAO™ CB

Memorable moments are made of our cocoa butter equivalents for the chocolate and super compound segments.

ILLEXAO™ is compatible with cocoa butter and due to the broad range of ILLEXAO™ you can obtain further possibilities than when using pure cocoa butter. With ILLEXAO™ the end product manufactures have the possibility to make harder or softer products.

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

ILLEXAO™ SC enables you to produce harder or softer products 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 of chocolate, optimised processing capacity and reduced waste.

ILLEXAO™ provides chocolate and super compounds with consistent quality due to high and consistent quality of our fats. ILLEXAO™ always meets narrow specifications for values of solid fat content and quality in general such as taste, functionality and crystallisation.

Choose ILLEXAO™ SC and ILLEXAO™ CB for:

- ◆ Customised sensory properties
- ◆ Consistent quality



High capacity and flexibility on your production line 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 for:

- ◆ Long-lasting appeal
- ◆ Great sensory properties
- ◆ Excellent gloss
- ◆ Excellent snap

Choose SILKO™ for:

- ◆ Flexible coatings
- ◆ Cost-efficient applications



Health on the agenda in the world of laurics CEBES™ NH and CEBES™ LS

Traditionally cocoa butter substitutes are produced by means of hydrogenation and are therefore high in saturated fatty acids. 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 from trans fatty acids – CEBES™ LS offering the additional advantage of a reduced saturated fatty acids content. These are the winning characteristics on today's health-conscious consumer market.

Choose our fats from the CEBES™ range and 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 for:

- ◆ A clean label
- ◆ Great sensory properties

Choose CEBES™ LS for:

- ◆ A healthier profile
- ◆ Reduced content of saturated fatty acids
- ◆ Great sensory properties







For flexibility on your production line AKOPOL™ MC and AKOPOL™ CO

Flexible to use for coating applications or moulded products, AKOPOL™ MC mixes well with cocoa liquor and creates 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 withstand fat migration from cakes or pastries.

Both products have good bloom stability and excellent crystallisation rate. Moreover tempering is not required and you can achieve high capacity output on production line.

Can be produced on the same line as your chocolate products as there is no risk of contamination by lauric fat.

Choose AKOPOL™ MC and AKOPOL™ CO for:

- ◆ Processing on the same line as cocoa butter
- ◆ Extreme flexibility in recipe and process
- ◆ Good shelf life
- ◆ Crack-resistant coatings



When appeal is flexibility and trans reduction AKOPOL™ NH and AKOPOL™ LT

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

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

AKOPOL™ LT provides a reliable bloom stability that maintains the appetising glossy appearance during shelf life time. Thanks to the non-lauric composition, some of our AKOPOL™ products tolerate mixing with cocoa butter.

Choose AKOPOL™ NH for:

- ◆ A healthier profile compared to traditional cocoa butter replacers
- ◆ Free from trans fatty acids
- ◆ Clean label

Choose AKOPOL™ LT for:

- ◆ A healthier profile compared to traditional cocoa butter replacers
- ◆ Reduced content of trans fatty acids
- ◆ Partly compatible with cocoa butter





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 support your image for sustainable sourcing.





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