

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 a piece of chocolate with the AAK logo embossed on it, all resting on a burlap surface. A large, semi-transparent blue circle is overlaid on the right side of the image, framing the logo and the text below.

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.





● Sales offices
● Production

Head office

AarhusKarlshamn AB

Jungmansgatan 12
SE-211 19 Malmö
Sweden
Telephone: +46 406 278 300
Fax: +46 406 278 311
E-mail: info@aak.com
www.aak.com

Sales and Production

AarhusKarlshamn Denmark A/S

M.P. Bruuns Gade 27
DK-8000 Aarhus C
Denmark
Telephone: +45 8730 6000
Fax: +45 8730 6012

AarhusKarlshamn Latin America

Camino al Paso de la Arena 2460
12600 Montevideo
Uruguay
Telephone: +5 982 313 5135
Fax: +5 982 313 5075

AarhusKarlshamn México S.A. de C.V.

Av. Héroes de Nocupétaro 1022
Col. Industrial, C.P. 58130
Morelia, Michoacán
Mexico
Telephone: +52 443 312 0175
Fax: +52 443 312 5822

AarhusKarlshamn Netherlands BV

P.O. Box 17
Visit address: Kreeftstraat 1
NL-1540 AA Zaandijk
The Netherlands
Telephone: +31 75 627 84 00
Fax: +31 75 627 84 78

AarhusKarlshamn Sweden AB

SE-374 82 Karlshamn
Sweden
Visit address: Västra Kajen
Telephone: +46 454 820 00
Fax: +46 454 828 88

AarhusKarlshamn UK Ltd.

King George Dock
Hull HU9 5PX
United Kingdom
Telephone: +44 1482 701271
Fax: +44 1482 709447

AarhusKarlshamn USA Inc.

499 Thornall St., 5th Floor
Edison, NJ 08837
USA
Telephone: +1 973 344 1300
Fax: +1 732 516 9040

AarhusKarlshamn USA K1/K2 LLC.

Louisville Plant
2520 S. Seventh Street Road
Louisville, KY 40208
USA
Telephone: +1 502-636-3712

Sales offices

AarhusKarlshamn Asia-Pacific Sdn. Bhd.

26th Floor, Menara KH
Jalan Sultan Ismail
50250 Kuala Lumpur
Malaysia
Telephone: +60 327 108 493
Fax: +60 327 108 496

AarhusKarlshamn Australia Pty Ltd

10-12 Old Castle Hill Road, Suite 4
Castle Hill NSW 2154
Australia
Telephone: +61 288 503 522
Fax: +61 288 503 422

AarhusKarlshamn Canada Ltd.

2275 Upper Middle Road, Ste.#101
Oakville, Ontario L6H 0C3
Canada
Telephone: +1 905-827-1860

AarhusKarlshamn China Ltd.

阿胡斯卡尔油脂(上海)有限公司
Room 201
No. 500 Xiang Yang South Road
Shanghai 200031
China
Telephone: +86 21 6466 7979
Fax: +86 21 6418 6250

AarhusKarlshamn Czech Republic spol. s r.o.

Na Pankráci 1618/30
140 00 Praha 4
Czech Republic
Telephone: +420 222 210 406
Fax: +420 222 212 087

AarhusKarlshamn do Brasil

Desenvolvimento de Negócios Ltda
Av. das Nações Unidas,
12.551 - 17º andar - Sala 1710
Brooklin Novo - São Paulo - SP - Brazil
CEP 04578-903
Phone: +55 11 3443 7532
+55 11 3443 1435
+55 11 3443 7862
Fax: +55 11 3443 1401

AarhusKarlshamn Deutschland

Am Schluff 4
47918 Tönisvorst, Düsseldorf
Germany
Telephone: +49 2151 7886 682
Fax: +49 2151 7886 683

AarhusKarlshamn Norway AS

PO Box 2570 – Solli
0202 Oslo
Norway
Telephone: +47 22 73 19 00
Fax: +47 22 73 19 01

AarhusKarlshamn Poland Sp. z o.o

UL. Walecznych 44/3
PL-03-916 Warszawa
Poland
Telephone: +48 226 164 182
Fax: +48 226 160 255

AAK OOO

Podsosenskiy per., 20, bld. 1
Moscow 105062
Russia
Telephone: +7 495 937 60 01
Fax: +7 495 937 60 02

AarhusKarlshamn Sweden AB, Ukraine representative office

Reytarskaya str., 17 of. 5
Kiev 01034
Ukraine
Telephone: +380 44 581 16 46
Fax: +380 44 581 16 45

For further information visit www.aak.com or e-mail chocolate@aaak.com