

Creamelt® 600 LS

A breakthrough in healthier filled
chocolate

Excellent
stability

Superior
cool-melting
effect

30% lower
saturated fat
content

IOI Loders Croklaan

*Let's create
together*

www.ioiloders.com


IOI GROUP

Creamelt® 600 LS

In response to consumer demand for healthier chocolate products, IOI Loders Croklaan introduces Creamelt® 600 LS. This innovative filling fat has 30% lower saturated fat content that delivers excellent texture stability during shelf life and a superior cool-melting experience.

Characteristics:

- ✓ Non hydrogenated
- ✓ Easy processing
- ✓ Stable crystal network
- ✓ Non-lauric

Benefits:

- ✓ 30% lower SAFA filling fat content
- ✓ Good processing capabilities (no tempering needed)
- ✓ Stable during shelf life with no blooming and de-oiling
- ✓ Superior cool-melting effect

Application:

Chocolate fillings for confectionery products

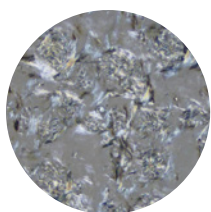
No bloom and stable crystal network at microscopic level throughout shelf life



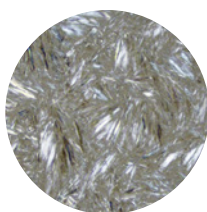
Creamelt® 600 LS



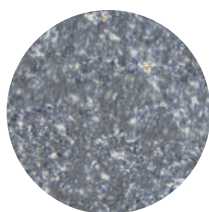
High saturated fat product



Creamelt® 600 LS



Low SAFA



High SAFA

Exceeding the references with a superior cool-melting effect

- A filled bar with Creamelt® 600 LS
- A filled bar with higher saturated fat
- A filled bar with conventional low saturated fat

