



**IOI GROUP**  
Loders Croklaan

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FOOD INGREDIENTS  
**EXCELLENCE**  
AWARDS 2009



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## **Biscuitine™ 580 filling fat** processing convenience at optimal nutritional profile



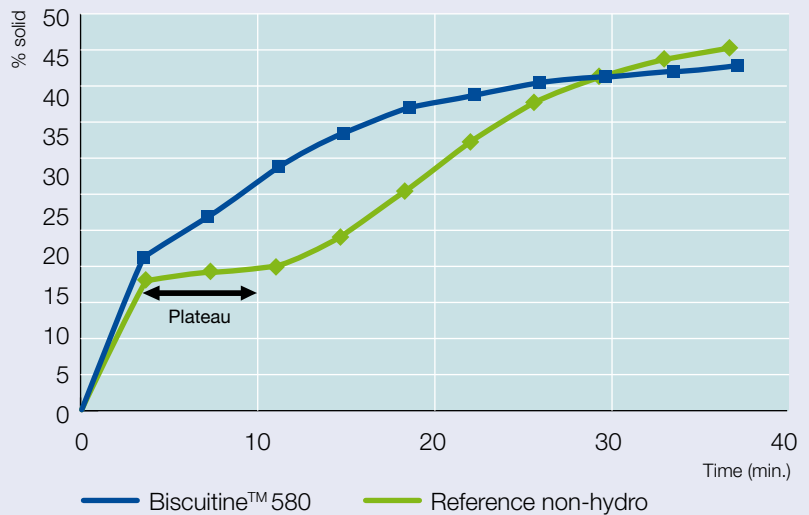
By abolishing trans fats the chocolate confectionery industry was confronted with the choice between high levels of saturated fat and significant losses in processing speed. Loders Croklaan's innovation Biscuitine™ 580 again enables manufactures to produce at the same speed as in the era of trans fats, without increasing saturated fats!



### Biscuitine™ 580:

Improve processing characteristics of filled chocolate and wafers

#### CRYSTALLIZATION AT 15°C

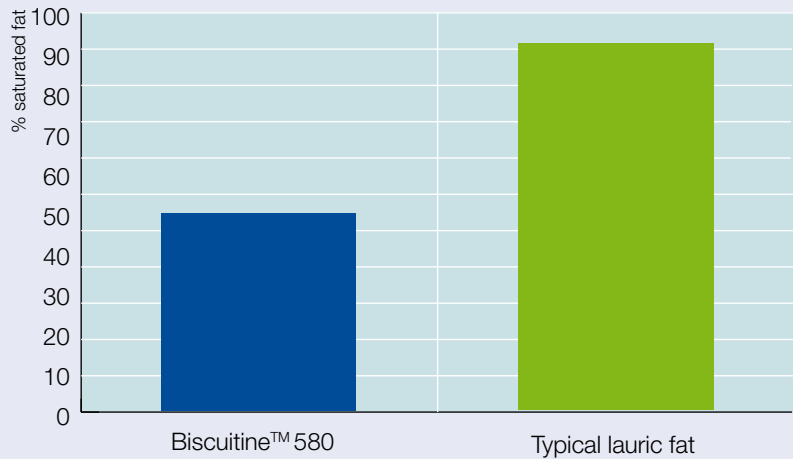


The diagram compares the crystallization behavior of Biscuitine™ 580 with that of a comparable non-hydrogenated and non-trans filling fat. The crystallization curve of Biscuitine™ 580 does not show the “plateau” in which the crystallization is delayed for more than 5 minutes. The continuous crystallization of Biscuitine™ 580 enables fast, high quality processing of filled chocolate confectionery and wafers.

### Biscuitine™ 580:

Processing convenience at lower levels of saturated fat

#### SATURATED FAT



Biscuitine™ 580 has comparable processing characteristics as lauric filling fats, at much lower levels of saturated fats. The diagram shows the saturated fat content of the product itself. When applied in a typical countline recipe, Biscuitine™ 580 will give a product with a saturated fat content that is more than 25% lower compared to the same filling based on hydrogenated coconut oil.



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Let's create  
together

### Let our technical experts make Biscuitine™ 580 work for you

Interested to replace your slow crystallizing or highly saturated filling fat? Our technical experts are happy to assist you in testing and implementing Biscuitine™ 580 in your specific situation. Lodders Croklaan has more than 100 years of specialized experience in the production and application of vegetable fats for confectionery products. Our technical experts are willing and able to work together with your product developers and make it work. If you wish, we can also supply you with tailor-made products, specially designed and adapted to your specific requirements.