



International Consulting Service

Confectionery Fats

The fatty phase of confectionery products, besides milk fat and nut oil, usually contains other so-called Confectionery Fats.

In this group of fats we have cocoa butter equivalents, improver, replacer and substitutes. We differentiate between laurics and non-laurics, hydrogenated and non-hydrogenated.

The formulation of such a confectionery fat depends on the overall composition of the confectionery.

By means of an Optimisation Technique it is now possible to calculate the optimum of confectionery fat composition by itself as well as the overall fat composition of the confectionery.

Download: ► [Confectionery Fat Optimisation.ppt \(Power Point Demonstration\)](#)