

FATS & OILS *first*

Better Fats & Oils =
Better Foods



Fats and oils are fundamental to creating foods people love. These key ingredients can significantly impact functionality, consumer appeal—and shelf life.

Getting fats and oils right makes everything *better*.

CONFECTIONS

CONFECTIONERY FATS ARE CRITICAL STRUCTURING AGENTS, AND THEY PROVIDE:

- Flavor Release
- Melting Temperature
- Shelf Life

...AS WELL AS INHIBITING OIL MIGRATION.

The perfect confection needs the perfect fat: hard for coatings, soft for fillings, and softer for spreads.

Sounds simple enough, but...

AAK understands the nuances of the confectionery process. We understand why a certain blend has a certain effect; how fats interact with your other ingredients; how your processes affect your outcome...and so much more.



Caramels

Fats with the right melting properties can provide structure and help minimize stickiness and waxiness in soft caramels



Enrobed Confections & Snack Bars

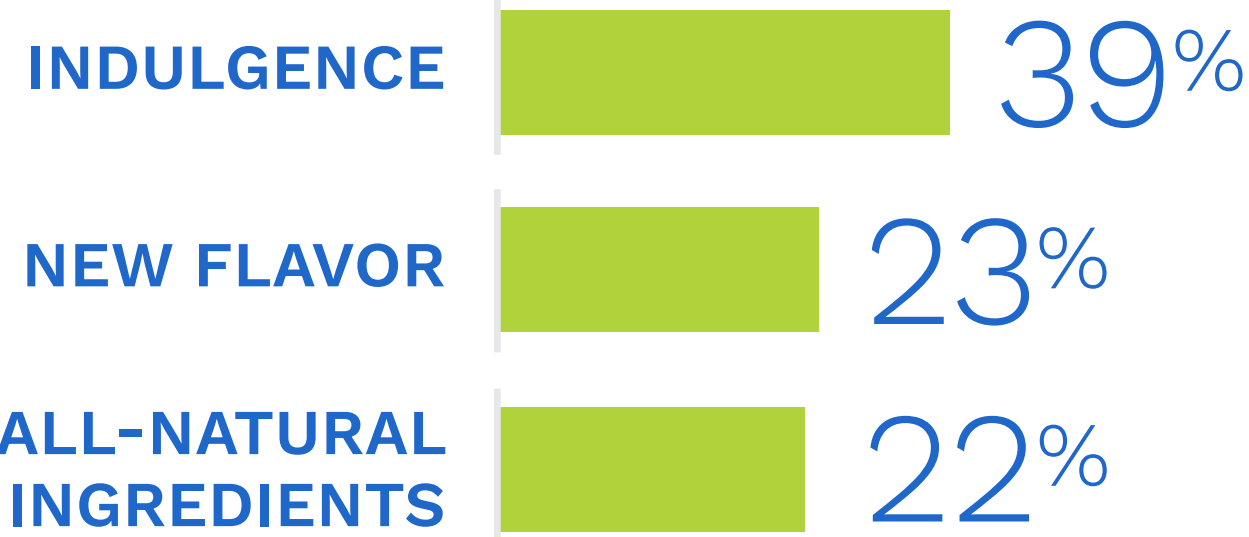
Fats help create glossy coatings with satisfying snap, and help keep bloom at bay



Nut Butters

Fat blends provide structure to slow or even stop the liquid nut oils from separating over time

Consumers choose their confections¹ based on:



Not all fats are created equal. With the versatility provided by one the broadest lines of plant-based oils & fats in the industry and over 150 years of experience, AAK answers the most demanding product development challenges, in co-development with our customers.

Let's Get Together!