

PRODUCT FOCUS

AAK



DELIAIR™ NH

– Unique for aerated non-hydrogenated smooth fillings

## The first choice for innovative aerated confectionery fillings – with no hydrogenation

The unique confectionery filling fat DELIAIR™ NH has extremely good aerating properties and is flexible and robust in confectionery applications. This creates new delicious sensory experiences to the consumer. DELIAIR™ NH meets the needs of the leading confectionery producers being a non-hydrogenated filling fat.

Compared with other filling fats DELIAIR™ NH offers the highest whipping capacity on the market today (see figure 1). Endless textural variations and the ability to combine the lightest filling with many other novel ingredients such as cocoa mass makes DELIAIR™ NH the first choice for innovative aerated confectionery. DELIAIR™ NH has high bloom stability and excellent melting properties.

The good stability of DELIAIR™ NH makes it ideal for combining with crisp and crunchy ingredients or for filling in contact with biscuit layer. Aeration properties remain intact and crunchy texture is maintained throughout the product shelf life. With DELIAIR™ NH you can also reduce the overall fat content and make light and fresh fillings.

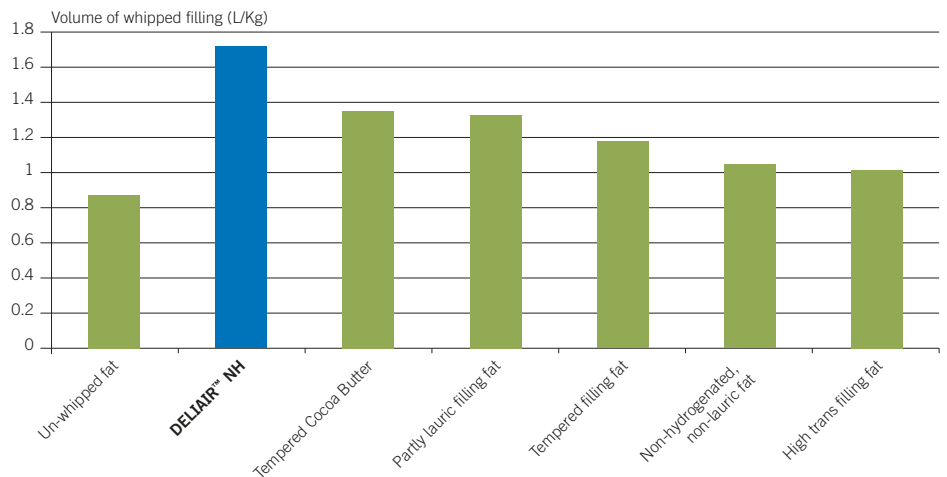
### DELIAIR™ NH can be used in a wide range of applications such as

- Fillings containing cocoa mass and cocoa butter
- Mousse fillings
- Water-based fillings
- Crunchy fillings with ingredients like cereals and dried fruit
- Fillings in contact with biscuit layer
- Fillings with reduced fat content

### Obtain the following advantages using DELIAIR™ NH in your fillings:

- **The opportunity** to create innovative light products with excellent melting properties combined with ingredients such as fruit, cocoa mass, nuts and crunch (see figure 2).
- **The chance** to reduce the overall fat content while maintaining the same volume. Manufacturers thereby improve the nutritional profile of the products – and reduce ingredients costs.
- **The option** to label as “vegetable fat”, as DELIAIR™ NH is a non-hydrogenated filling fat based on non-lauric vegetable fats.

Figure 1: Comparison of DELIAIR™ NH whipping capacity with other filling fats



Tests are made using open bowl system.

Figure 2: Delicious pralines with DELIAIR™ NH

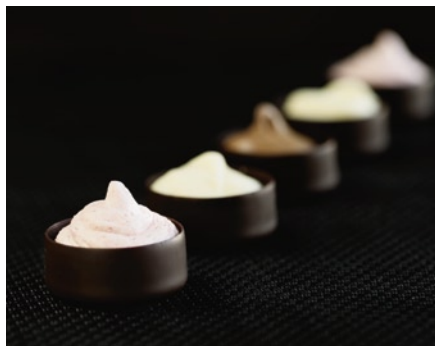


Figure 3: DELIAIR™ NH unique for increased volume

