



ChocOleogel

Physically structured unsaturated oils to reproduce performance of saturated fats, obtained through spray drying.

Key Benefits

- 40% replacement of palm kernel stearin
- 35% less saturated fat
- 15% less cocoa powder
- 15% less sugar
- Increase in color intensity

Note: This will require an update to the nutritional panel. New ingredients will need to be included on the ingredient statement.

Applications



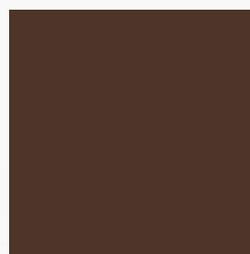
Tailored formulation for functional encapsulation

Color Intensity

During the analysis, the increase in color in chocolate with indirect oleogel was studied. Using the Pantone® scale, the increase in color could be quantitatively calculated. The equation used for the calculation shows a difference of 15 degrees of brown hue.



PANTONE®
PQ-469C



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