

Coating Fat Wilkote 2200

Excellent performance compound chocolate Developed for confectionery coating application

Wilkote 2200 is an improved version of standard coating fats that is tailor made to meet consumer's demand. A cost optimising option for customers to use in various confectionery applications.

Benefits of Wilkote 2200

- ✓ Exceptional sensory profile
- ✓ Heat stable
- ✓ Trans free (<1%)

Exceptional Sensory Profile

Compound coating developed with Wilkote 2200 possess good snap properties and mouthfeel, providing exceptional performance as coating in biscuits and wafers application. Sensory attributes of a coating is influenced by the type of fat used. Wilkote 2200 is formulated with a steep melting profile (Fig.2) to impart good melting properties and mouthfeel.

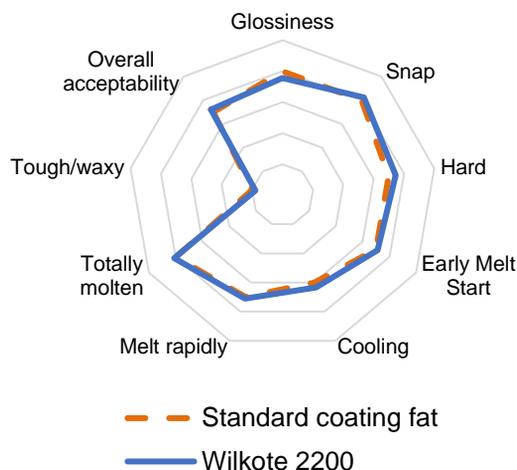


Fig 1. Sensory evaluation

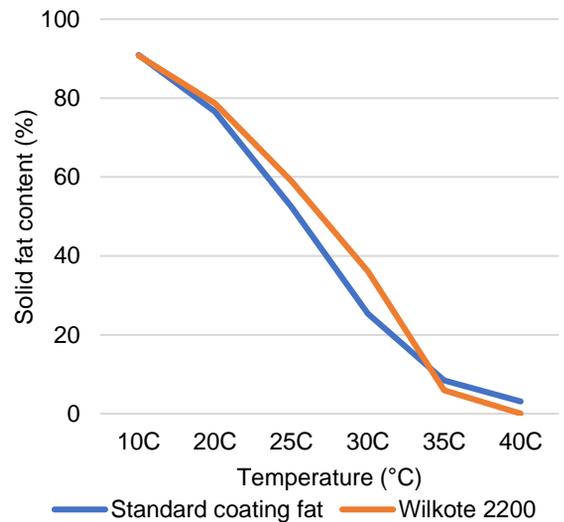


Fig 2. Solid fat profile at 10°C

Heat stability performance

The trans-free coating fat was carefully tailor made to deliver the same heat stability performance as our standard coating fat.

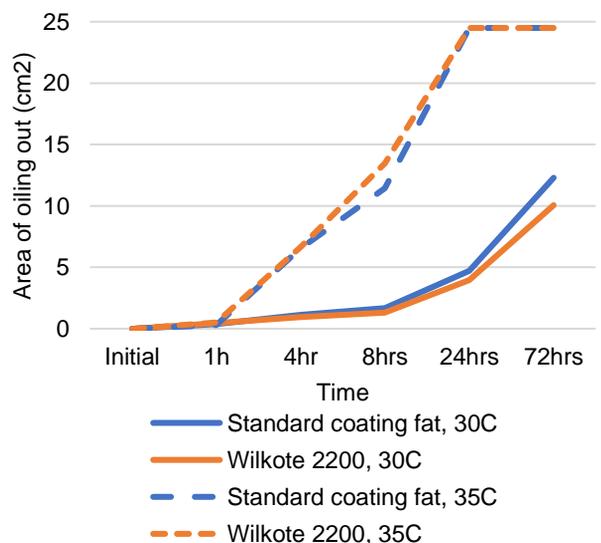


Fig 3. Oiling in coated wafers

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Product Application Recipe

WILKOTE 2200

Compound chocolate coating recipe using Wilkote 2200

Ingredients	Proportion (%)
Sugar	45.0
Ultra Choco 3100	40.0
Alkalised cocoa powder	15.0
Lecithin (E322)	0.4

Process guideline

- Melt fat between 55 - 60°C.
- Combine all ingredients into ball mill, excluding lecithin.
- Refine to particle size of 20 – 25 µm.
- Mix in lecithin at 45 – 50°C and compound is ready for use.
- Recommended moulding temperature is 39.0 – 42.0 °C.
- Recommended cooling temperature is 8 °C, for 10 – 20 minutes, depending product size.

Please note that the recipes is for inspirational purpose only and that Wilmar does not offer any guarantee in relation to shelf life and upscale ability.

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