

# Cocoa Butter Substitute Ultra Choco 3100

## Improved bloom stability in Cocoa Butter Substitute without additives

An obstacle when dealing with cocoa butter substitutes is attaining better bloom resistance against without relying on additives like Sorbitan Tristearate (STS), Ultra Choco 3100 serves as an excellent substitute for cocoa butter (CBS), making it suitable for such as molded bars, enrobed or coated products, and panned items.

### Benefits of Ultra Choco 3100

- ✓ Improved bloom stability
- ✓ Identical crystallisation behaviour

### Improved Bloom Stability

By incorporating Ultra Choco 3100, manufacturers can elevate the bloom stability of their chocolate products, resulting in an extended shelf life and impeccable visual appeal. Importantly, this enhanced stability is achieved without the need for the inclusion of any anti-bloom agents (Fig 1).



Standard CBS      Ultra Choco 3100

Fig 1. Bloom appearance (12 weeks)

### Identical Crystallisation Behaviour

Featuring an identical fat crystallization profile to standard CBS, it can seamlessly replace existing solutions without causing any disruptions to the current processing procedures.

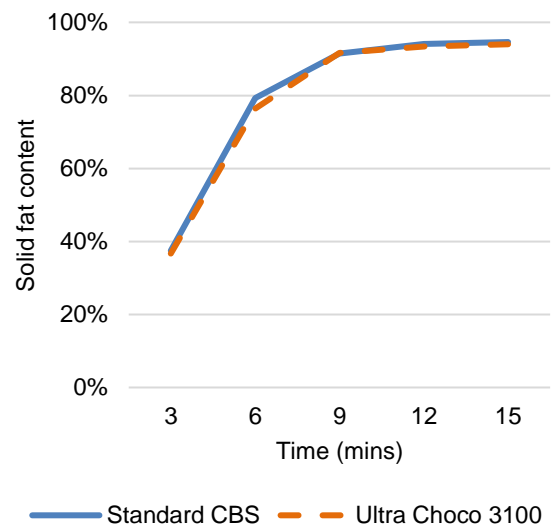


Fig 2. Fat crystallisation profile at 10°C



### Wilmar Trading Private Limited

28 Biopolis Road, Singapore 138568 | Tel: (65) 6216 0224 | Fax: (65) 6536 2192

Website: [www.wilmar-international.com](http://www.wilmar-international.com)

Enquiries: [SFMartketing@wilmar.com.sg](mailto:SFMartketing@wilmar.com.sg)

# Product Application Recipe

## ULTRA CHOCO 3100

### Dark Compound recipe using Ultra Choco 3100

Ingredients	Proportion (%)
Sugar	50.0
Ultra Choco 3100	35.0
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 40.5 – 42.5 °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.*

#### **Wilmar Trading Private Limited**

28 Biopolis Road, Singapore 138568 | Tel: (65) 6216 0224 | Fax: (65) 6536 2192

Website: [www.wilmar-international.com](http://www.wilmar-international.com)

Enquiries: [SFMarketing@wilmar.com.sg](mailto:SFMarketing@wilmar.com.sg)