

# Coating Fat Willarine 880LT

## Trans-free and excellent performance solution Developed for confectionery coating application

The non-tempering coating fat Willarine 880LT is the best choice for trans-free coating applications where solidification time, taste, functional and health awareness are concerned. It is suitable for a wide range of coating applications

### Benefits of Willarine 880LT

- ✓ Trans fat free (< 2%)
- ✓ Excellent solid fat profile
- ✓ Good bloom stability and gloss retention

### Trans Fat Free

Willarine 880LT is a low-trans (CBR), it has less than 2% trans fatty acid; a 40% reduction in trans fatty acids compared to standard CBR. It is a healthier confectionery fat with no compromise in processing and product functionality and similar meltdown compared to standard CBR compound.

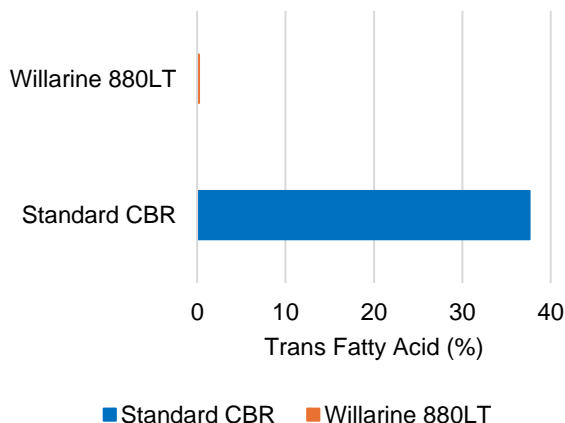


Fig 1. Trans fatty acid content

### Excellent Solid Fat Profile

Willarine 880LT coating fat is featuring identical solid fat content to the standard CBR as shown in Figure 2, therefore it can seamlessly replace standard CBR without causing any disruptions to the current processing procedures. The crystallisation rate of Willarine 880LT is also superior for coating application.

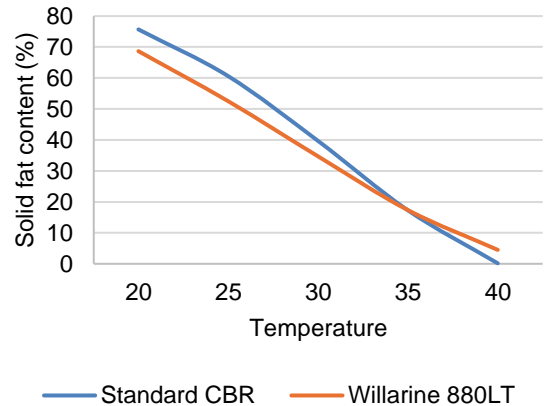


Fig 2. Solid fat content

### Superior Product Appearance

Willarine 880LT provides good gloss retention on coating with a standard solidification or cooling process. Hence, product appearance and eating quality can be retained for better consumer's enjoyment.



Fig 3. Compound coated wafer

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# Product Application Recipe

## WILLARINE 880LT

### Dark Compound Coating recipe using Willarine 880LT

Ingredients	Dark compound (%)
Sugar	45.0
Willarine 880LT	40.0
Skimmed milk powder	0.0
Alkalised cocoa powder	15.0
Lecithin (E322)	0.4

#### Process guideline

- Process guideline
- Melt fat between 55 - 60°C and disperse vanillin.
- Combine all ingredients, exclude lecithin, into ball mill.
- Refine to particle size of 20 – 25 µm and add in lecithin at 45 - 50°C.
- Recommended coating temperature is 42 - 45°C
- Recommended cooling temperature for coating is 8°C for 3 – 4 mins for thin coating

*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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