

CHOCOVIT® PLUS COCOA BUTTER EQUIVALENTS AND COCOA BUTTER IMPROVERS

CONSISTENTLY HIGH QUALITY FOR TOP-NOTCH PERFORMANCE

Chocovit® Plus cocoa butter equivalents (CBEs) and cocoa butter improvers (CBIs) provide the consistency and quality confectionery manufacturers expect for their products.

For confectionery, chocolate, and bakery products, these ingredients are excellent, economical alternatives to cocoa butter. They are also healthier alternatives to highly saturated lauric Cocoa Butter Substitutes and high-trans Cocoa Butter Replacers.

The Chocovit Plus series is in full accordance with the EU Chocolate Directive 2000/E36/EC and thus does not contain hydrogenated or interesterified components. The product line includes palm and selected tropical hard butters sourced directly from countries of origin. ADM quality management is involved in the selection process, thus ensuring the products meet key quality criteria required by our customers.

Because they are made from the same triglycerides that make up cocoa butter, Chocovit Plus ingredients offer the same type of crystallisation as does cocoa butter. This enables their combination with cocoa butter in virtually any ratio, without changing the cocoa butter's properties.

The wide variation in the quality and ratio of raw materials ADM uses allows us to create a broad assortment of Chocovit Plus ingredients with a wide range of consistencies for a variety of application areas.

COCOA BUTTER EQUIVALENTS

Chocovit Plus CBEs can standardise fluctuating cocoa butter qualities and improve chocolate's crystallisation speed.

Use them to delay fat bloom and extend shelf life in storage. They are also attractive replacements for cocoa butter in fillings, an application not restricted by the EU Chocolate Directive.

Chocovit Plus CBEs offer additional cost savings when used to replace more than 5% cocoa butter in supercoatings.

COCOA BUTTER IMPROVERS

Choose Chocovit Plus CBIs to enhance cocoa butter's characteristics.

For milk chocolates, they will level out the softening effect of milk fat. Used in barrier layers between chocolate shells and fillings, they minimise migration and the development of fat bloom.

With a higher melting point than cocoa butter, Chocovit Plus CBIs are ideal for warmer climates and unrefrigerated distribution systems. They can increase the hardness and heat resistance of chocolate.

KEY BENEFITS

- High-quality, consistent products
- Effective cocoa butter replacements in chocolate and coatings
- Improves functionality in many applications
- Wide range of technical expertise
- Global R&D and application support
- Reliable distribution network



For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today's consumer demands and envision tomorrow's needs.

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ADM NOBLEE AND ADM COCOA WORK TOGETHER FOR YOU

Customers using Chocovit® Plus CBEs and CBIs benefit from ADM Noble's specialty fats expertise combined with ADM Cocoa's experience in chocolate and confectionery production. This enables us to offer a total services concept and tailor a solution for each confectionery application. In addition, we provide a unique opportunity to add value in a number of areas such as logistics and new product development.

APPLICATION OF CHOCOVIT PLUS IN CHOCOLATE AND COATINGS

Chocovit Plus 230 CBE is primarily recommended to replace 5% of the cocoa butter in plain chocolate. Due to its compatibility with cocoa butter, Chocovit Plus 250 CBE can replace all of the cocoa butter in supercoatings. Applied in milk chocolates with high milk fat content, our Chocovit Plus 270 CBI improves the heat stability by counterbalancing the softening effect of milk fat.



STANDARD RECIPES FOR DARK CHOCOLATE AND SUPERCOATINGS

	Dark Chocolate	Supercoating	Supercoating
<i>Sugar</i>	46.47	46.47	46.47
<i>ADM De Zaan® Cocoa Liquor Type A</i>	38	38	22
<i>ADM De Zaan Cocoa Powder D-11-MC</i>	–	–	11
<i>ADM Astra® A Cocoa Butter Type F</i>	10	–	–
<i>ADM Chocovit Plus 230 CBE</i>	5	–	–
<i>ADM Chocovit Plus 250 CBE</i>	–	15	20
<i>ADM Adlec® Lecithin</i>	0.5	0.5	0.5
<i>Vanillin</i>	0.03	0.03	0.03

STANDARD RECIPES FOR MILK CHOCOLATE

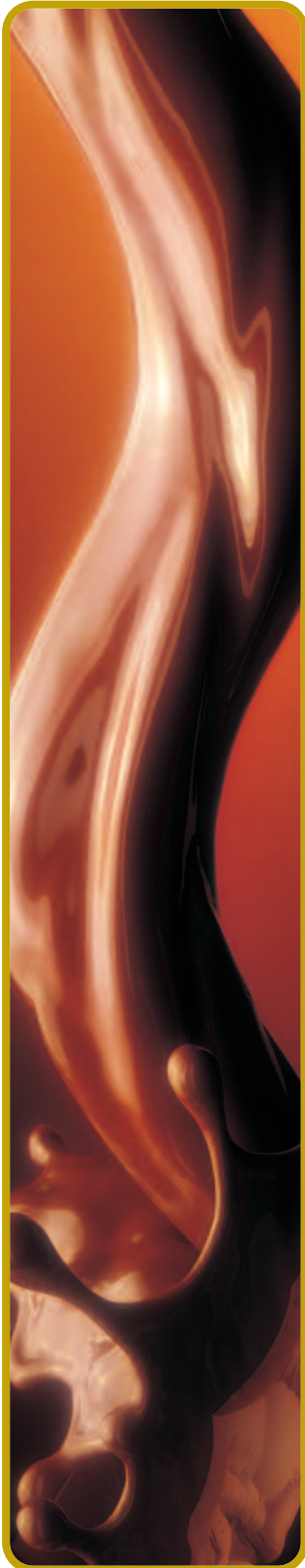
	Recipe 1	Recipe 2
<i>Sugar</i>	46.5	46.5
<i>ADM De Zaan Cocoa Liquor Type A</i>	8	8
<i>ADM Astra A Cocoa Butter Type F</i>	22	17
<i>Milk Powder</i>	6	23
<i>Skimmed Milk Powder</i>	12	–
<i>ADM Chocovit Plus 250 CBE</i>	5	–
<i>ADM Chocovit Plus 270 CBI</i>	–	5
<i>ADM Adlec Lecithin</i>	0.5	0.5

TECHNICAL EXPERTISE

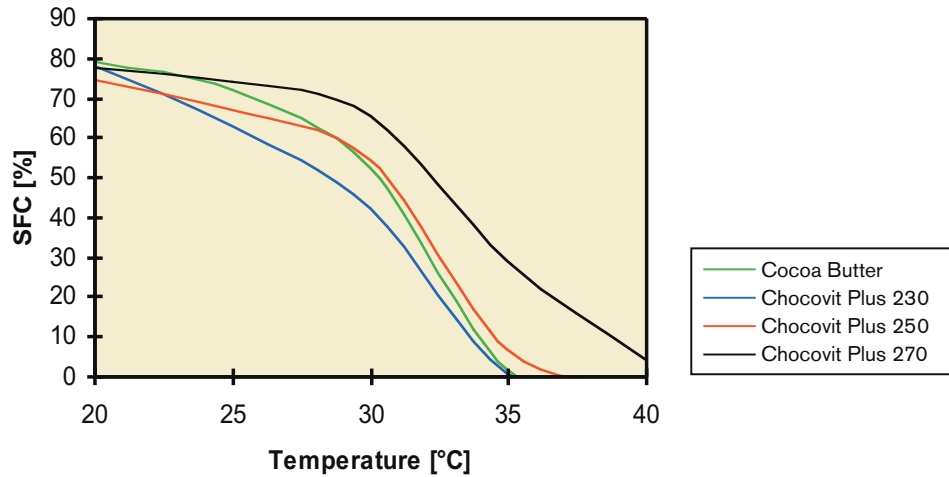
ADM offers strong technical, R&D, and application support for customers worldwide. Chocolate, confectionery, and bakery customers can benefit from our expertise and our knowledge of the intricacies of working with chocolate.

We focus on problem solving and technical solutions for our customers and aim to match the proper ingredients with the ideal products.

A global network of support specialists and technical centres ensures the flexibility to respond quickly to the ever-changing world marketplace as well as anticipate customer needs that may arise.

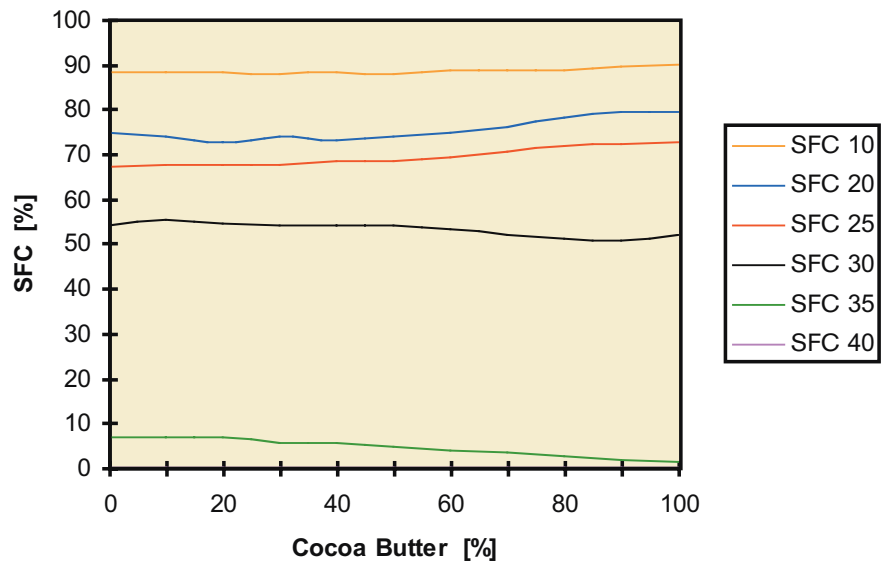


MELTING PROFILES



SFC melting profiles of cocoa butter and three cocoa butter equivalents (CBEs), measured in stabilised samples according to IUPAC 2.150 b

COMPATIBILITY OF CHOCOVIT® PLUS 250 WITH COCOA BUTTER



This CBE can be blended in any ratio with cocoa butter without any changes in the resulting solid fat content of the blends. It is fully compatible with cocoa butter.

CHOCOVIT® PLUS COCOA BUTTER EQUIVALENTS AND COCOA BUTTER IMPROVERS

CHOCOVIT PLUS 230 CBE

- Replacement of cocoa butter in chocolate, maximum 5% of total formulation
- Recommended for plain chocolate
- Replaces cocoa butter in fillings

CHOCOVIT PLUS 250 CBE

- Replacement of 5% cocoa butter in chocolate
- Total replacement of cocoa butter in supercoatings
- For plain and milk chocolates

CHOCOVIT PLUS 270 CBI

- Improves heat stability of milk chocolate in particular
- Levels consistency of soft cocoa butter
- Increases crystallisation speed
- Improves gloss stability and heat resistance of chocolate in warmer climates
- Serves as a barrier between filling centres and chocolate shells

AT YOUR DISPOSAL

Our combined sales and technical staff is ready to help you develop formulations that meet your particular needs. Contact us today. We deliver our Chocovit Plus worldwide either bulk or packed, and we welcome the opportunity to serve you.

