



**Confectionery
applications**

BUNGE



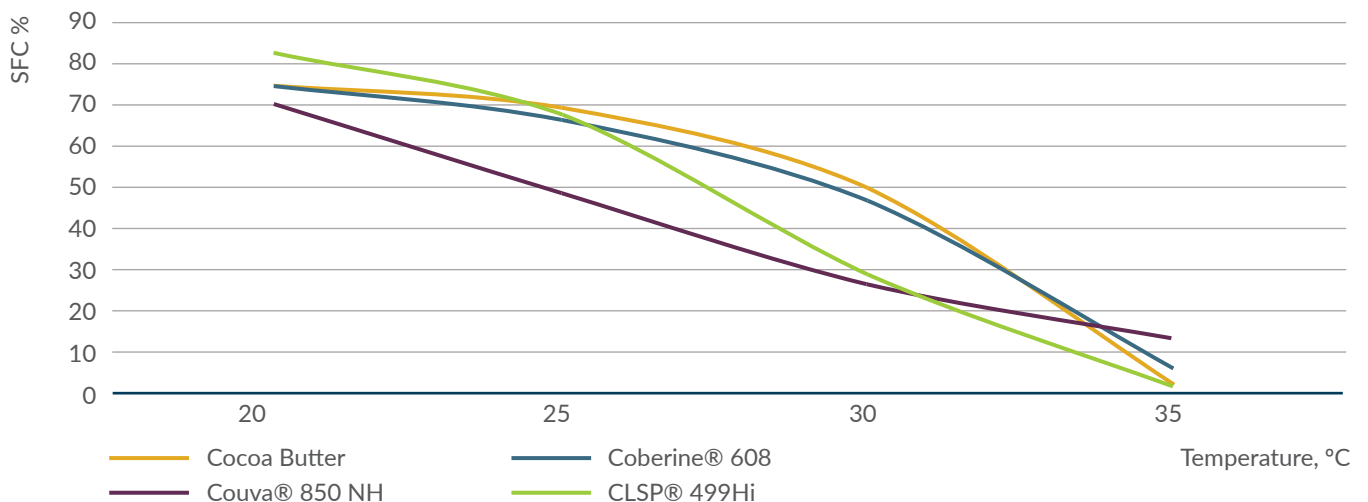
Confectionery coatings

For confectionery coatings, we have a broad range of fats compatible with cocoa butter that help you meet consumer demands, and your own business goals.

- Coberine® CBE
- Couva® CBR
- CLSP® CBS

If you need fats for enrobing, molding or as moisture barrier, we offer products that can either be combined with cocoa butter or replace it entirely to lower costs while maintaining excellent eating properties. And for more cost-effective solutions, we have fats that deliver a flexible texture, mouthwatering eating characteristics and easy processing.

Sensory comparison of filling fats





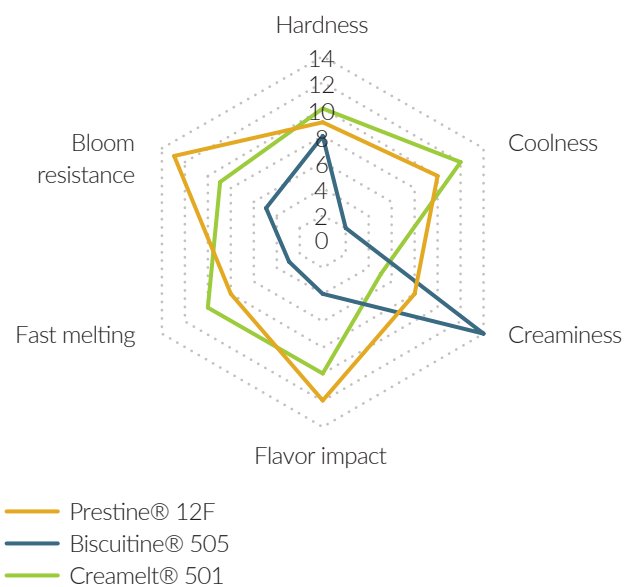
Filled chocolates

Filled chocolates have to meet a number of requirements including attractive appearance, great taste, wonderful mouth feel and a long shelf life. For high-quality chocolate confectionery, our Creamelt® range offers premium filling fats that deliver a quick and cool melt and excellent flavor release.

These products are highly compatible with cocoa butter. For more economical fillings, our Biscuitine® fats are easy to process and deliver a creamy texture. We also offer anti-bloom filling fats in our Prestine® range that protect the glossy appearance of your filled chocolates throughout shelf life while maintaining the superb eating characteristics that consumers love.

- Creamelt®
- Biscuitine®
- Prestine®

Cocoa Butter Alternatives melting profile





Nut based fillings

Nuts are a popular ingredient in chocolate confectionery products, adding texture and taste that consumers can't resist. For perfect nut based confectionery, you not only need fats that bring out the full flavor of nuts, you also need fats that prevent bloom formation on the glossy outside of your product. We offer high-quality fats that are compatible with cocoa butter and enhance nut flavor release and eating characteristics.

- Prestine®

Glossy praline versus bloomed praline



Countlines

To keep affordably priced countlines flying off the shelves, we offer cost-effective, versatile filling fats. As well as delivering the creamy texture that delights consumers, these fats are easy to process with no tempering required and a wide operating window for aeration.

We offer specialty fats from our Biscuitine® range with a dedicated crystallization performance for use in various processes such as extrusion or aeration.

- Biscuitine®

- ✓ Fast crystallization
- ✓ Texture stability
- ✓ Easy aeration
- ✓ Multi functional
- ✓ Easy processing
- ✓ Cost-effective



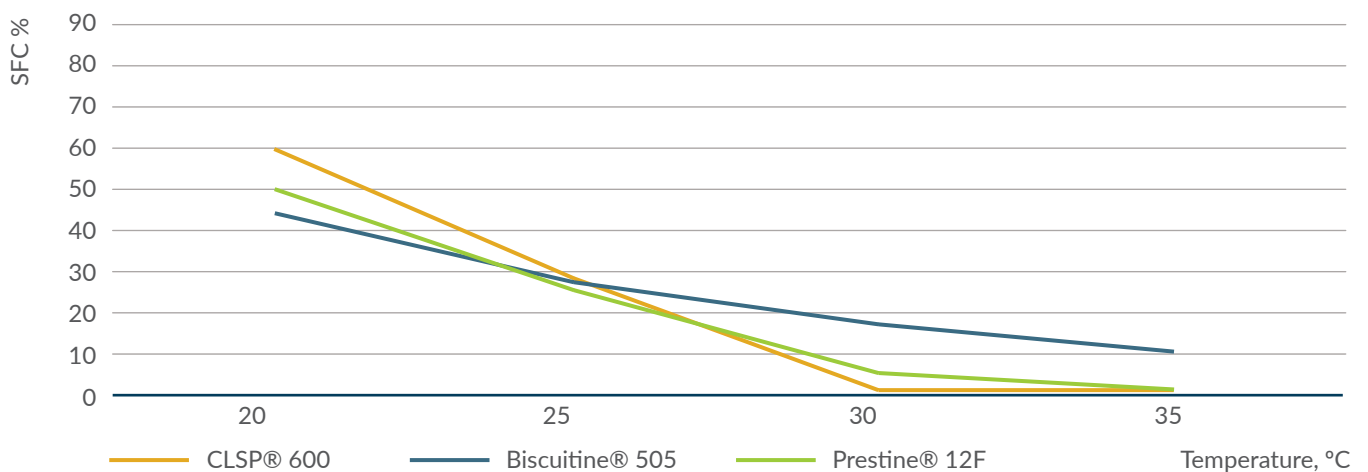
Wafers

When it comes to wafers, you strive for delicious fillings that perfectly complement the crispiness of the wafer.

Our portfolio offers fats for thin, thick and hollow wafers that combine creamy texture with easy processing. Our anti-bloom Prestine® range also maintains the attractive appearance of chocolate covered wafers throughout shelf life. Our Prestine® fats allow keeping perfect structure for cutting fillings with high nut oil content. What's more, our CLSP® range provides great eating properties along with processing benefits like no tempering and fast crystallization. For reducing SAFA content, our Biscuitine® range will prove to be a perfect match.

- Biscuitine®
- Prestine®
- CLSP®
- Creamelt®
- Durkex®

Filling fats melting profile



Sugar Confectionery

Our fats control the chewing texture of sugar confectionery like caramels, toffees and fudge, while creating a well balanced flavor release. The fat makes the product less sticky. Our fats cater from caramels to chocolate enrobed varieties. For optimal creaminess we recommend our Biscuitine® fats. Our CLSP® fats offer a quick and clean melting performance.

Needless to say that all these fats are non hydrogenated.

- Biscuitine®
- CLSP®

- ✓ Texture stability
- ✓ Non hydro
- ✓ Multi functional
- ✓ Easy processing
- ✓ Cost-effective





Spreads

With spreads and soft fillings, stability is often a problem. Over time, the oil can separate from other ingredients resulting in an unattractive appearance and limited shelf life.

We offer high-stability oils that prevent oil separation to deliver long lasting structure and taste. Oil separation is particularly a problem in hot climates where high temperatures accelerate the process. We also have fats that extend shelf life in warm climates, allowing you to access new markets and grow your business, for example our patented innovation Creamelt® Stand. You can also add our newly developed fat to spreads and soft fillings with chocolate to retard recrystallization of cocoa butter, maintaining both appearance and sensory experience.

- Durkex®
- Creamelt® Stand



Oxidative stability

