

## FAT-BASED SOLUTIONS



### WHAT ARE FAT-BASED SOLUTIONS?

They are fat-continuous systems where solids (sugar, protein, fiber and flavors) are dispersed and stabilized with an emulsifying system. They are indulgent and **can be used as toppings, cores, sauces, coatings or fillings for the ice cream, confectionery, pastry or dairy industries.** A typical fat-based filling has quick melting properties, a smooth texture without sandiness, and a specific solid fat content to prevent fat migration and maintain the desired structure for its intended use.

#### POSSIBLE APPLICATIONS



### Product Characteristics

#### TEXTURE

Specific fat-based formulations to keep crunchiness of the inclusions

#### FOOD SAFETY

$A_w < 0,65$   
Low moisture so micro-organisms do not grow

#### SHELF-LIFE

6 months ambient  
9 months chilled  
18 months frozen

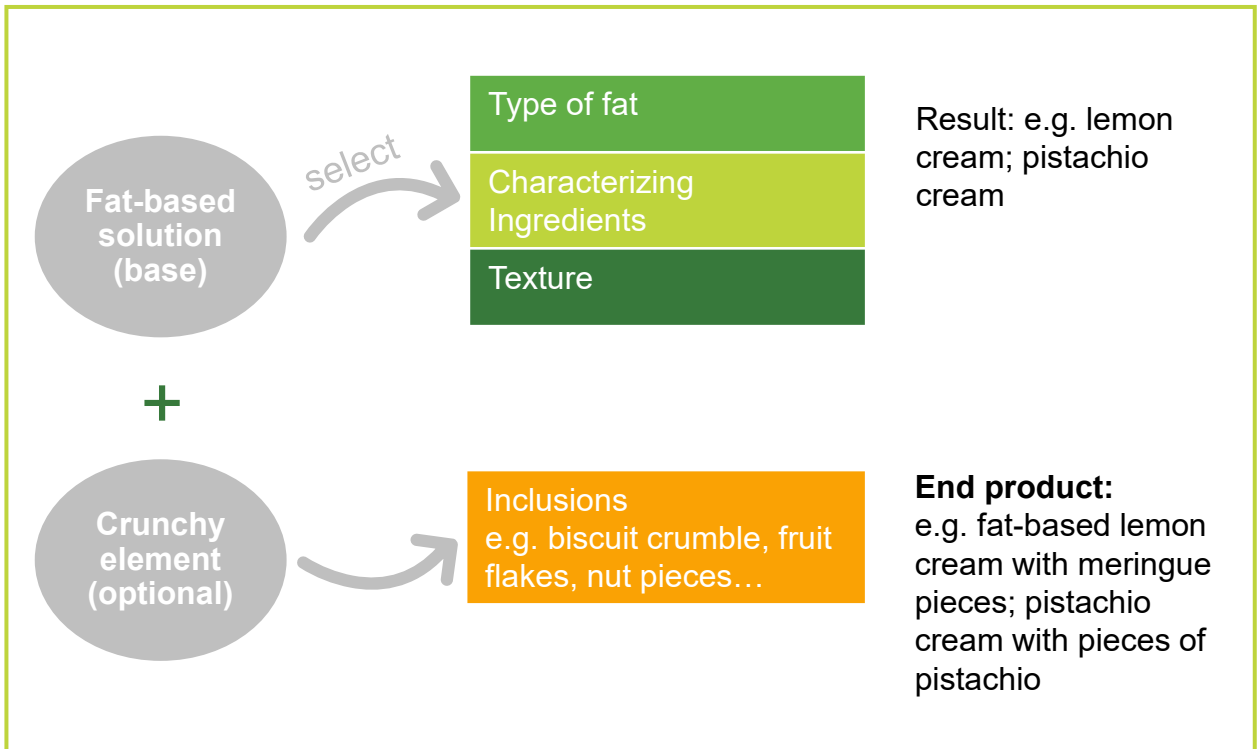
#### PACKAGING

Buckets  
5-10-20L bag-in-box  
200L bag in drum



# Create Your Perfect Fat-based Solution with FruLact's Building Blocks!

At FruLact, we believe in the power of customization. With a little creativity, you can mix and match ingredients from the chart below to craft countless recipes for fat-based creams. Choose your ideal texture and let us tailor a solution just for you. Finish it off with crunchy inclusions for that unique final touch!



TYPE OF FAT	CHARACTERISING INGREDIENTS	PRODUCT TEXTURE	INCLUSIONS (flakes, granules, chips...)
Cocoa butter Coconut oil Shea butter RSPO palm oil Sunflower oil Rapeseed oil	Cocoa powder Dehydrated fruit powders Natural flavors Natural colors Sweeteners	Smooth Flowy Melty Firm Soft Creamy Spreadable Extrudable	Biscuits and cookies Feuilletine Chocolate Meringue Caramel Dehydrated fruit Nuts Seeds