



UNICHOCO >

Appealing Filling Fat



www.unitata.com



The Magic of Fillings: Transforming Ordinary into Extraordinary!

Fillings are a vital component in products such as chocolates, truffles, pralines, pastries, and various confections, serving as a key factor in enhancing their overall quality.

Filling fats exert significant influence on texture, mouthfeel, and the ultimate excellence of the end product by providing contrasting textures within the confection, introducing new and complementary flavours, and helping to balance the overall sweetness. Additionally, well-designed fillings can contribute to the visual appeal of the confection.

The choice between tempering and non-tempering filling fats is contingent on the specific requirements of the confectionery or baked product being produced.



UNICHOCO TF	UNICHOCO FF	UNICHOCO NH
Ultimate Mouthfeel with Tempering	Improved bloom stability	Flexibility in recipe
Cooling Sensation	Extended Shelf life	Cost Effective
Highest Compatibility with cocoa butter	Premium Mouthfeel	Versatile

UNICHOCO TF: The Premium Filling Fat

UNICHOCO TF serves as a tempering filling fat with high compatibility with cocoa butter, demonstrating its exceptional qualities when subjected to precise production techniques, yields fillings characterized by enhanced stability at ambient temperatures, along with superior texture and visual appeal, and mouthfeel with a refreshing cooling sensation. These attributes render it an ideal choice for premium applications such as truffles and ganache.

UNICHOCO FF: A Versatile Filling Fat with Inherent Bloom-Inhibiting Properties

UNICHOCO FF stands as the preferred choice for manufacturers who prioritize ease of use, alongside the demand for fillings that deliver an appealing mouthfeel, excellent stability, and compatibility with a wide array of coatings. Thus, ensuring products with extended shelf life.

UNICHOCO NH: Your Top Pick for Versatile, Non-Hydrogenated Filling Fat

UNICHOCO NH is a non-hydrogenated filling fat that stands out for its remarkable compatibility with cocoa butter, nut oil, milk fat, and water. This non-tempering fat also delivers the advantages of cost-efficiency and user-friendliness.



UNITATA BERHAD

Jendarata Estate, 36009 Teluk Intan,
Perak Darul Ridzuan, Malaysia

Tel : +605 641 1511
Fax : +605 641 6220
Email : marketing@unitata.com

