

Market Trends for the Chocolate & Bakery Industry

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Are you prepared to be the market leader who stay at the forefront of innovation and discovery?

We have seen accelerated successful product launches, which is also healthy and with a good story inside appealing to the target group.. By leveraging on foresight of future trends in Asia, we stay ahead of our industry based on what we see from global trends. AAK has identified some key trends which will likely to impact the food manufacturing, packaging, marketing and retailing for the chocolate & bakery sector. To stay ahead among other players, how will 2016 play out for you?



All are welcome!

What is Speciality Vegetable Oil & Fat?

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Oils & fats are used in foods for several reasons. First of all, they are a primary source if concentrated energy and valuable nutrients, such as oil-soluble vitamins and vitamin precursors. They are also of utmost important as textural elements and flavor carriers, with a strong influence on the palatability and consumer acceptance of finished food products. Oils and fats are based on two simple building blocks: glycerol and fatty acids. While there is only one type of glycerol, fatty acids can vary widely in their structure. Fat is essential to maintaining good health and it provides more energy per unit weight (9 kcal/g) than any other nutrient. This session will explain what is specialty vegetable oils & fats, brief biological function of lipid components, what lipid-producing species that are the most important raw materials in the production of oils & fats.



Application of Functional Cocoa Butter Alternatives (CBA) on Chocolate & Confectionery & Baked Goods

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Outlines the composition and crystallization of oils and fats and how modification processes influence the functionalities

Cocoa butter is widely regarded an essential ingredient in chocolate production, but the fact is that cocoa butter is not necessarily the best choice. Alternatives to cocoa butter are developed to make life on the processing line a whole lot easier and provide chocolate producers with the desired end-product. Traditionally cocoa butter alternatives are produced by means of hydrogenation and are therefore high in trans fatty acids. The question beckons, how can we compound with a healthier profile whilst at the same time maintaining quality? Choosing the right fats is thus crucial on today's health-conscious consumer market.