

**PLANT-BASED
OIL INGREDIENTS
FOR YOUR CONFECTIONERY**

**Cream layers
Center fillings
Solid barriers
Couvertures**



MasterCraft
SIMPLY INDULGENT

PLANT-BASED OIL INGREDIENTS FOR YOUR CONFECTIONERY

CREAM LAYERS | FILLINGS | BARRIERS | COUVERTURES



DO YOU WANT TO DELIVER THE ULTIMATE TASTE EXPERIENCE?

Confectionery products have always been thought of as the ultimate indulgence. The taste sensation is unlike any other product. MasterCraft® is our brand of simply indulgent confectionery fats designed for use in sandwich biscuits, filling fats for chocolate bars and pralines.



Tailored functional properties

MasterCraft formulations have tailor-made melting properties making them ideal for producing high quality creams, fillings and couvertures.



Sustainably indulgent

All of our MasterCraft range is based on responsibly sourced raw materials combining unrivaled performance with complete peace of mind.



Perfect taste and mouth feel

MasterCraft fats are designed to provide a smooth texture, excellent flavour release and mouth feel and a rich appearance, which are vital in the production of high class confectionery goods.



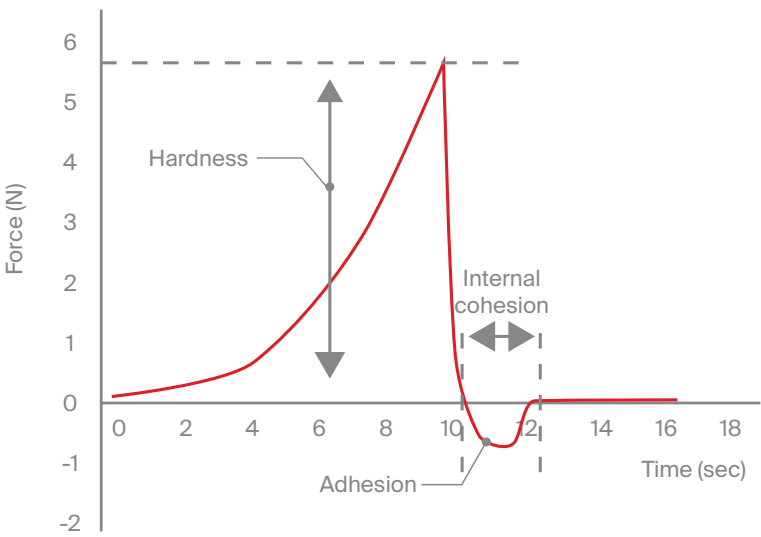
Cost effective

MasterCraft confectionery fats can be used as a full or partial replacement for cocoa making them a cost effective alternative.

We work closely with our customers to ensure our products meet with their exact production demands. The example below shows testing carried out on MasterCraft 178 used in a cream filling to measure firmness, adhesion and compression of the filling in a production environment.

Incorrect firmness and adhesion can lead to delamination and shell slippage which increases factory waste and gives rise to consumer complaints.

Texture analysis at 20°C of a cream layer containing Mastercraft 178



OUR PORTFOLIO OF QUALITY OILS AND FATS INGREDIENTS

The MasterCraft selection are designed to meet consumer demand for luxurious products that not only look great they also taste great. All of our MasterCraft products are trans-free allowing consumers to indulge without compromising a healthier lifestyle.

MasterCraft ingredient portfolio for making confectionery and bakery products		
Brand series	Serie names	Description
MasterCraft 100	Cream layer fats	Specially formulated to provide optimum firmness and adhesion in both liquid deposit and stencil creams, to prevent delamination, slippage and cream squashing.
MasterCraft 200	Center filling fats	Tailored melting profile designed to provide excellent flavor release and smooth mouthfeel.
MasterCraft 300	Solid barrier fats	Barrier fat used to prevent migration between the cream filling and biscuit shell. When used in chocolate coated products MasterCraft 300 series can prevent bloom.
MasterCraft 400	Top coating fats	Gives a wonderful glossy, crack-free appearance combined with just the right level of hardness so consumers experience a snap sensation.

CONTACT US. WE'LL BE THERE FOR YOU!

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