



CRISP CHOQ

Campina Crisp ChoQ is one of our high quality AMF-specialties, specifically designed for the chocolate industry. Its composition is designed to add maximum taste to your chocolate products, but can be precisely tailored to create the desired texture.

In both sensory and analytical research, Campina Crisp ChoQ has proven to significantly increase the snap and solidity of chocolate delicacies and to improve their melting behaviour when consumed. For producers of chocolates, Campina Crisp ChoQ is therefore the best substitute for regular AMF in your recipes.

Enhancing your products with Campina Crisp ChoQ does not require any changes in product declaration or recipe labelling, since its composition is fully based on regular milk fats.



Features

- Significant increase in snap and solidity
- Fits chocolate regulations for product declaration & ingredients listing

Benefits

- Hard bite without a waxy mouth feel
- Label-friendly: can be labelled as milk fat

