



SILKY CHOQ

Campina Silky ChoQ is one of our high quality AMF-specialties, specifically designed for the chocolate industry. Its composition is perfected 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 Silky ChoQ has proven to significantly enhance the buttery flavour of chocolate delicacies. Compared to regular AMF, it also grants your products a silkier structure and a softer bite, without lowering their melting temperature.

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

Features

Significantly stronger butter taste (sensory)

Significantly softer snap (sensory & analytically)

Fits chocolate regulations for product declaration & ingredient listing

Benefits

Natural booster of creamy buttery flavour

Soft silky texture and sensation

Label-friendly: can be labelled as milk fat

