

CREATE WINNING POSSIBILITIES

Better bloom and melting resistance for compound chocolate bars & coatings up to 40°C

EZENTIAL[®] 2011
Chocolution



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is an emulsifier-based functional blend for compound chocolate bars, coatings and specialty confectionery fats.

Benefits:

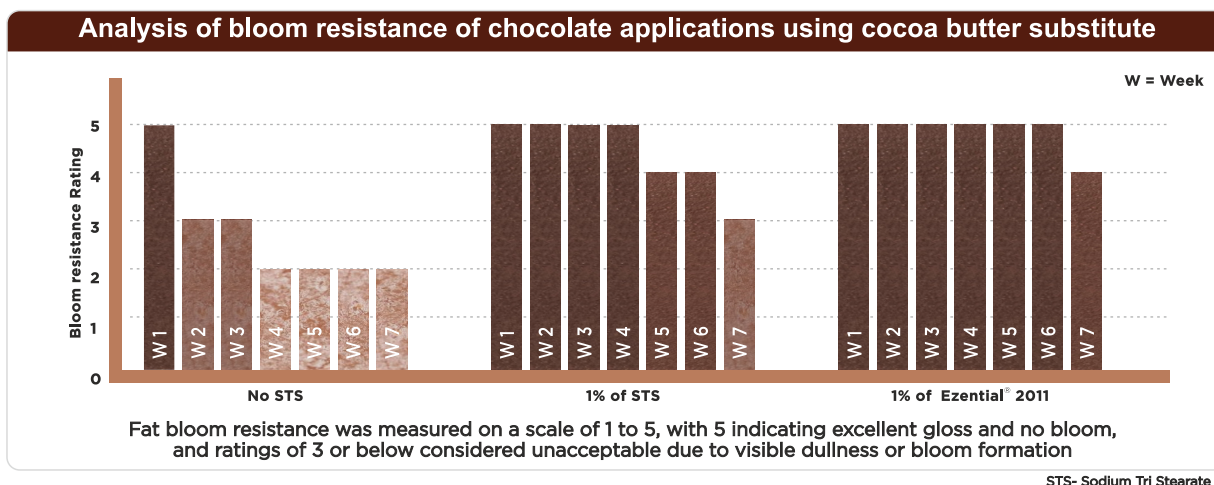
- Prevents fat bloom & improves glossiness
- Prevents oil separation and excellent melting resistance up to 40°C
- Allows speed-drying to bars
- Avoid stickiness to wrappers at temperature up to 40°C
- Provides faster fat crystallization without affecting mouthfeel

Chocolates make the mood, they say. And why not, if one chooses the right one it can indeed set the mood right and bright. But then, what makes a chocolate right?

Well, the answers lie in choosing the right emulsifier-based functional blend in

Ezential® 2011 Chocolution. It prevents fat bloom and melting of compound chocolate bars and coating at ambient temperature while also ensuring optimum crystallisation in speciality confectionery fats.

Make all the right moves now by opting for **Ezential® 2011 Chocolution** as your preferred emulsifier-based functional blend. The consumers are going to love you for it like never before.



The graph illustrates that **Ezential® 2011 Chocolution**, at both 0.5% and 1% levels, consistently maintained high bloom resistance scores throughout the evaluation period.

While other formulations showed a gradual drop in surface quality over time, Ezential® 2011 Chocolution preserved its visual appeal with minimal change.

This highlights its strong performance in supporting long-term surface stability and product consistency in **compound chocolate** and **coating** applications.

SENSORY EVALUATION - EZENTIAL® 2011 CHOCOLUTION		
	Control	Ezential® 2011
Dosage	0.5-1%	0.5-1%
Texture	Ok	Improves firmness and snap
Taste	Slight oily/Waxy taste	Clean taste
Appearance	Ok, bloom observed after melting	Improves shine on surface and no fat bloom
Drying	Slow crystallization, more drying time	Optimum crystallization, faster drying
Mouthfeel	Standard	Improves mouthfeel feels more premium
Melting	Melting and stick to wrapper @37°C	Retard melting and stickiness @37°C
Coating	Chips off from product	Stick nicely to product



Dosage

- 0.5-1.0% on batch basis for compound chocolate bar and coatings
- 1-2% on batch basis for speciality confectionery fats



Packaging : 20 Kg BOPP bag



Storage : 12 months from the date of manufacture when stored in sealed original container under specified storage conditions

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