

by Tamara Frey

The core of some of the most indulgent chocolate delights is often overlooked. Hidden inside the dessert pieces, chocolate bars, bakery products or other sweet treats we indulge in is a huge variety of creamy, crispy, crunchy, chocolaty, nutty, fruity or other fillings. Inclusions are also an important ingredient – smaller in volume, but big in value for many sweet treats. Both inclusions and fillings can add an extra dimension of taste, texture and variety to virtually any application, from confectionery to ice cream to bakery products.

The attractive market for fillings and inclusions continues to grow. Barry Callebaut offers the widest range of new and unique filling and inclusion solutions of any chocolate manufacturer, to the delight of customers and consumers around the world.

Barry Callebaut's research and development teams focus on and anticipate major market trends and devote particular attention to health-related issues, also in fillings. Recently, Barry Callebaut presented some innovative and healthier confectionery ingredients low in saturated or hydrogenated fats and it has almost completely eliminated the use of trans-fatty acids in its products. Another way of answering the healthier snacking trend is by switching from fat- to water-based filling products. Despite the technical nature of these developments, the foremost goal is not to compromise on functionality or taste. We all enjoy a bite of something sweet, don't we? •

Inner space

Inclusions and fillings – we care what is inside

Fillings add a variety of creamy, nutty, crunchy, chocolaty, airy, fruity, crispy and many other cores to our breakfast bites, dessert pieces, pralines, Easter eggs and countless products enjoyed by millions around the world.



Health plays a big role: Barry Callebaut pays particular attention to health-related issues when developing fillings and inclusions. Examples of the healthy solutions it offers are:

- Aerated and water-based fillings for lower calories
- Reduction or elimination of trans-fatty acids, saturated and hydrogenated fats
- Fruit-based fillings and coatings



Inclusions can tantalize our senses by changing the texture, taste, color, shape or size of the purest product.



Not only “in from the cold,” but also “into the cold” – Barry Callebaut's ChocMelts™ inclusions are made from 100% pure chocolate.

Chocolate and ice cream – who wouldn't melt away when thinking about this combination? But bringing the two ultimate indulgence products together in their purest form was nearly impossible because of their different melting points. Nearly impossible? That meant possible for us!

In from the COOLd

by Jörn Wagenbach

Ice has been used to make tasty dishes for thousands of years. Food historians say that a frozen mixture of milk and rice was used in China around 200 BC. Later on, the Roman Emperor Nero had ice brought from the mountains and combined with fruit toppings. People in the region that today is known as Saudi Arabia were perhaps the first to use milk as a major ingredient in the production of ice cream. They sweetened it with sugar rather than fruit juices and developed large-scale production methods.

Chocolate, of course, also has a rich history, dating back nearly 4,000 years to the ancient civilizations of Mexico, Central and South America. Nevertheless, it took nearly an eternity before both – ice cream and real chocolate –

were melting together in perfect harmony.

In order to replicate the same texture and melting behavior of chocolate at low temperatures, for a very long time most ice cream manufacturers resorted to the use of so-called chocolate “compounds” made with vegetable fats other than cocoa butter for coatings. The same was true for any kind of ice cream inclusions.

Barry Callebaut was among the first companies to create ice cream coatings and inclusions made with one hundred percent chocolate, combining the technical characteristics of compounds with the unmistakably intense flavor and texture of genuine chocolate. Because they melt together with ice cream, the innovative coatings and

inclusions release a much richer and more intense chocolate taste than conventional compound-based applications. The secret lies in how the chocolate is processed and the resulting crystalline structure of the cocoa butter, which ensures a real chocolate experience even at the low temperatures of ice cream.

Hans Vriens, Chief Innovation Officer at Barry Callebaut: “Our new inclusions called ChocMelts™ are a truly exciting development. This 100% chocolate inclusion has the perfect melting behavior required for use in ice cream. We see untold possibilities for new products and new taste sensations on an industrial scale.”

Melting away has never been an indulgence so pure. •