

May 30, 2019

# Press information

## Hitting the sweet spot: AKOSPREAD™ delivers quality and stability in chocolate and nut spreads

AAK has developed AKOSPREAD™, a range of fats for chocolate and nut-based spread applications that guarantees excellent stability, spreadability, visual appeal, texture and flavor – right to the bottom of the jar.

When used in chocolate and nut spreads, AKOSPREAD™ delivers superior stability throughout the shelf life of the product – even in high nut content recipes, which are prone to oil separation.

A selection of AKOSPREAD™ solutions are available, tailored for different applications, as follows:

- Spreads with a high percentage of nuts
- Products sold in warmer climates, where stability is a greater issue
- Applications that are high in liquid oil
- Spreads made with blends of non-hydrogenated, non-trans, and low-saturated fats for clean label appeal
- Spreads based on shea oil for palm oil-free labels

The global chocolate and nut-based spreads market is projected to record a CAGR of 3.2% between 2018 and 2023, when it will be worth US\$11 billion.<sup>1</sup>

This growth is being driven by consumers enjoying sweet spreads in new ways. For example, office workers and young people increasingly view a sweet spread on bread as a quick and healthy breakfast solution.<sup>2</sup> Dipping biscuits or baked goods into spreads or eating spreads straight from the jar with a spoon, is also becoming more popular.<sup>3</sup>

Marco Oomen, AAK's Global Business Director for Chocolate & Confectionery Fats, said: "The sweet spreads category is benefiting from growing awareness of the favorable health effects associated with consumption of nuts.<sup>4</sup> In particular, spreads that are high in protein and unsaturated fats satisfy consumer perceptions of a healthier snack."

He added: "AKOSPREAD™ will enable companies to overcome the formulation and manufacturing challenges associated with sweet spreads to deliver high-quality products that align with this market trend."

## ENDS

### For further information, please contact:

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*AAK is a leading provider of value-adding vegetable oils & fats. Our expertise in lipid technology within foods and special nutrition applications, our wide range of raw materials and our broad process capabilities enable us to develop innovative and value-adding solutions across many industries – Chocolate & Confectionery, Bakery, Dairy, Special Nutrition, Foodservice, Personal Care, and more. AAK's proven expertise is based on more than 140 years of experience within oils & fats. Our unique co-development approach brings our customers' skills and know-how together with our own capabilities and mindset for lasting results. Listed on Nasdaq Stockholm and with our headquarters in Malmö, Sweden, AAK has more than 20 different production facilities, sales offices in more than 25 countries and more than 3,700 employees. **We are AAK – The Co-Development Company.***

<sup>1</sup> Euromonitor 2019

<sup>2</sup> Mordor Intelligence - Sweet Spread Market - Growth, Trends, and Forecast (2019-2024)

<sup>3</sup> AAK Global Consumer Survey 2019

<sup>4</sup> Euromonitor 2019