

Press release

AAK awarded best confectionery innovation and best bakery innovation in Europe

AAK is proud to announce that TROPICAO™, the company's revolutionary chocolate solution, and Akopastry HP, AAK's latest innovation within the Bakery segment, both have been recognized with innovation awards at Food ingredients Europe Innovation Awards in Paris, France. TROPICAO™ was awarded best confectionery innovation while Akopastry HP won the award for best bakery innovation.

TROPICAO™ has been developed to overcome heat-related bloom, the most frequent reason for chocolate quality complaints in hot climates. With AAK's innovative solution, chocolate manufacturers in hot climate markets such as Latin America, Asia and the Middle East are able to produce bloom-stable chocolate and still maintain the chocolate's sensorial properties.

Products with AAK's solution Akopastry HP, which has been developed for industrial puff pastry manufacturers, show significant cost efficiency. In addition, products with Akopastry HP show an improved structure of the pastry as well as an improved nutritional profile.

"This is of course a great recognition of our unique solutions to the bakery and confectionery industries as well as of the teams behind the innovations", says Anne Mette Olesen, AAK's Chief Marketing Officer. "It is with a lot of pride we accept these awards."

Launched in 1986, Food ingredients Europe is the global meeting place for all stakeholders in the food ingredients industry. It is held once every two years in a major European city.

The FiE Innovation Awards jury handed out nine different awards to recognize innovative companies in the European food industry.

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*AAK is a leading provider of value-adding vegetable oils & fats. Our expertise in oils & fats within food 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, Infant Nutrition, Food Service, 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 the NASDAQ OMX Stockholm and with our headquarters in Malmö, Sweden, AAK has 19 different production facilities, sales offices in more than 25 countries and more than 2,700 employees. **We are AAK – The Co-Development Company.***