

PRODUCT: CHOCOFAT (CBS)
BRAND: MELTY
PRODUCT CODE: MEL-CHOCFAT

Technical Specification	Specification	Reference
Free Fatty Acid (as lauric) (%)	0.10 max	AOCS Ca 5a-40
Colour (5.25" Lovibond cell)	1.5R max	AOCS Cc 13e-92
Moisture & Impurities (%)	0.10 max	AOCS Ca 2b-38
Slip Melting Point (°C)	33 – 37	AOCS Cc 3-25
Solid Fat Content (by NMR) (%)		IUPAC 2.150
N20	90-97	
N25	80-93	
N30	45 min	
N35	5 max	

RECOMMENDED USES:

It is a cost effective total fat replacer for cocoa butter in compound chocolate. It can be applied to moulding chocolate such as bar and plain chocolate as well as coating chocolate for wafers, biscuit and nuts.

It exhibits fast crystallization, steep melting profile, good melt down and excellent flavour release without tempering process. It ensures the finished products with good snap and texture similar to chocolate. Besides, it also provides the compound with good appetizing gloss.

Not recommended to mix with non-lauric fats. In recipes with cocoa powder, use only defatted or low-fat grade.



Non-GMO



RSPO



HALAL



KOSHER



ISO