

нелауриновый жиρο-заменитель какао масла (CBR) COCOREX-550PLS

**Cocoa Butter Replacer (CBR)
COCOREX**

Cocorex is extensively used for coating and enrobing as a result of its excellent compound characteristics.

CBR
Our Cocorex series is non-lauric, non-tempered, hardened and fractionated cocoa butter replacers.

While the chemical properties of CBMs (such as their C-18 and C-18 triglycerides) are different to cocoa butter, they share a similar distribution of fatty acids and can be used to supplement formulations which contain up to 100% cocoa butter and/or other non-fat solids.

As a result of their superior gloss and gloss retention, flavour release, and heat stability, the Cocorex series is used extensively for moulding and enrobing. The mouthfeel and hardness characteristics of these fats may be adapted to specific product applications with no risk of soapy taste.

COCOREX Benefits

- Non-lauric, non-tempered fat
- Excellent cocoa butter compatibility
- Good retention of chocolate flavour
- Resistance to blooming
- All-rounder for most product ranges
- Consistent, fully stable
- Very good gloss & gloss retention
- Consistent quality
- Lower raw material cost & stable across throughout the year
- Time reduction on confectionery
- Longer shelf life

Comparison of SH Profile Between CBM Series & Cocoa Butter

SH Profile (0 to 100) vs. Temperature (°C) (0 to 100). The graph shows that Cocorex series (C18, C18, C18) maintain a higher SH profile at higher temperatures compared to Cocoa Butter.

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Handling: Available in 25kg/50kg cartons with PE bags.
Storage: Perfectly suited to original packing & storage in a cool, dry place.
Shelf life: 12 months.

Рівне, Україна

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Price: Договірна

Тип оголошення:
Продам, продаж, продаю

Торг: --

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