

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-toxic, 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-toxic, non-tempered fat
- Excellent cocoa butter compatibility
- Good retention of chocolate flavour
- Resistance to blooming
- All-in-one coating fat for multi-product weight
- Contains trans-fatty acids
- Very good gloss & gloss retention
- Consistent quality
- Lower raw material cost & lower emissions throughout the year
- Time reduction on confectionery
- Longer shelf life

Comparison of SH Profile Between CBM Series & Cocoa Butter

SH Profile: 100, 90, 80, 70, 60, 50, 40, 30, 20, 10, 0

Temperature: 10, 20, 30, 40, 50, 60, 70, 80, 90, 100

Legend: Cocoa Butter (red), Cocorex C-18 (blue), Cocorex C-18 (green), Cocorex C-18 (yellow)

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Рівне, Україна

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Price: Договірна

Тип оголошення:
Продам, продаж, продаю

Торг: --

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