

# ЛАУРИНОВЫЙ заменитель какао-масла (CBS) N'CHOX 355E

**Cocoa Butter Substitutes (CBS)**  
**N'Chox/P'Chox**

**N'Chox** has high solid fat content, sharp melting properties and good flavour release.

**CBS**  
Our P'Chox series of cocoa butter substitutes are fractionated and hydrogenated to suit fat composition.

**N'Chox** is a non-tempering fat with a sharp and complete melting at body temperature. Its excellent hardness, good flavour release, modified and melting characteristics make it suitable for high quality profile finished, compound and coating chocolates.

**P'Chox**  
N'Chox has sharp melting curves and excellent hardness. It is suitable for high quality coating and moulded chocolates that require temper stability, moulded, and milkways.

**P'Chox**  
P'Chox is hard and releases with excellent palatability. It is an economical cocoa butter substitute for moulded chocolates, and also an excellent coating for biscuits, wafers, and nuts.

**N'Chox/P'Chox Benefits**

- ✓ Cocoa based, hardened, non-tempering fat
- ✓ Replaces cocoa butter completely
- ✓ Excellent gloss retention
- ✓ Good melting profile
- ✓ Easy to compound for use in production
- ✓ Equations favour retention of setting characteristics
- ✓ Free of trans fatty acids
- ✓ Proven production & processing performance
- ✓ Great stable product
- ✓ Cocoa fat therefore not an animal fat, vegetarian, halal friendly
- ✓ Long shelf life, meeting demand with mouth
- ✓ Wholesaling prices that are suitable for high volume production needs

**Comparison of N'Chox Series & Cocoa Butter**

**Comparison of P'Chox Series & Cocoa Butter**

**AvizInfo.com.ua**

Рівне, Україна

ЛАУРИНОВЫЙ заменитель какао-масла (CBS) N'CHOX 355E, Малайзия

Price: Договірна

Тип оголошення:  
Продам, продаж, продаю

Торг: --

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