

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 biscuits, confection and coating applications.

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-tempered 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 value product
- ✓ Cocoa fat therefore not an added trans component when blended
- ✓ Long shelf life (ready to use without tempering)
- ✓ Whisking and processing available for high quality production lines

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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