

SPECIALITY FAT

Cocoa Butter Substitute CBS-M



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Cocoa Butter Substitute CBS-M

PRODUCT DESCRIPTION:

CBS-M of vegetable fats are made from fully refined, hydrogenated Palm Kernel Oil. In addition to their bland taste and flavour, they also have excellent stability against oxidation
Application of CBS-M

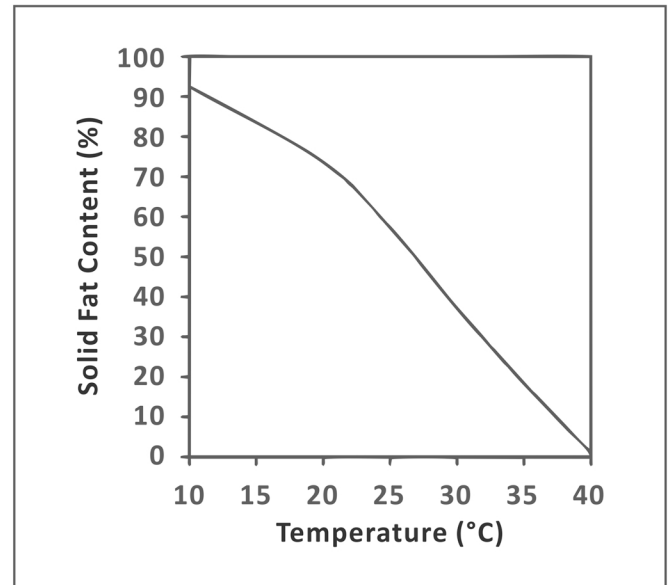
CBS is a non-tempering fat that designed for use in non-critical areas where price economy is of significance. It is suitable for a wide variety of applications such as compound coatings, biscuit and bakery fillings, nougats, toffees and caramels.

TECHNICAL SPECIFICATION:

Moisture and Impurities	0.1%Max
Free Fatty Acid (as Palmitic Acid)	0.1% Max
Iodine Value (Wijs)	2 - 6
Slip Melting Point (°C)	35 - 37
Colour (5 ¼" Lovibond cell)	Red: 1.5 Max

Typical Solid Fat Content (%) By Bruker NMR

20°C	85.0
25°C	56.0
30°C	24.0
35°C	5.5



STORAGE:

* It is recommended for long storage to keep New Melarin 36 in a cool and relatively dry place, preferably below 20°C and relative humidity at below 60%.

* Please keep away from direct sunlight.

PACKAGING:

New Melarin 36 can be packed in 25kgs cartons, 190kgs drums or in bulk.

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