SPECIALITY FAT

Cocoa Butter Replacer
CBR-100 M

USHA®

Better Ingredients Better Life

For more information please visit:
www.ushaoil.com

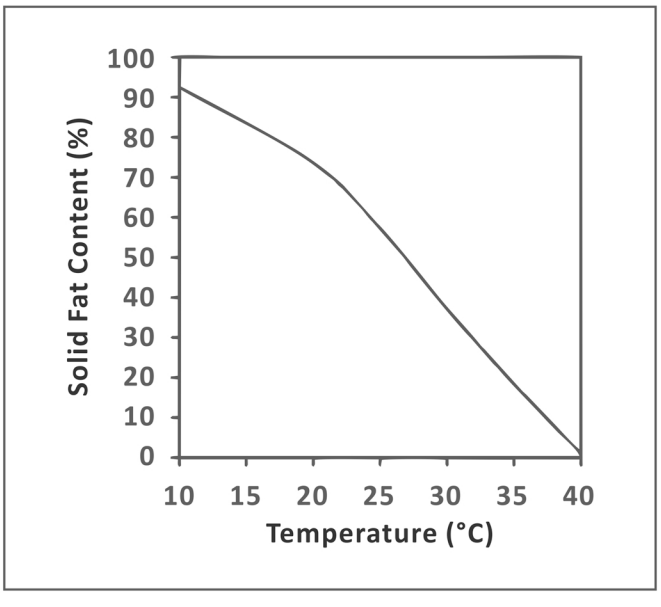
Cocoa Butter Replacer CBR-100 M

Product Description:
CBR-100M is a fully refined, hydrogenated and fractionated vegetable fat of non- lauric origin. It is bland in taste and flavour. CBR-100M is a non-tempering fat with a steep melting behavior which is suitable for high quality compound chocolate applications.

Application of CBR-100M:
CBR-100M is designed to provide excellent gloss retention and fat bloom resistance. Since the raw material used in its production is non-lauric in nature, there should be no fear of soapy taste from hydrolysis because its free fatty acids are of the Cl6 and C18 type. CBR-100M has a high degree of compatibility with Cocoa Butter (up to l5% Cocoa Butter in total fat) which means that cocoa liquor can be added to the compound chocolate, thus achieving a flavour close to that of real chocolate. It does not require tempering and as such the viscosity of chocolate can be easily varied by adjusting the coating temperature.

TECHNICAL SPECIFICATION:	
Moisture and Impurities	0.1%Max
Free Fatty Acid (as Palmitic Acid)	0.1% Max
Iodine Value (Wijs)	47-57
Slip Melting Point (°C)	36.5 - 39.5
Colour (5 ¼" Lovibond cell)	Red: 2.5 Max

Typical Solid Fat Content (%) By Bruker NMR	
20°C	73.6
25°C	57.3
30°C	37.1
35°C	18.4
40°C	1.1



PARAMATERS	RESULT	SPECIFICATION
Free Fatty Acid (% as Palmitic)	0.024	0.1% Max
Moisture & Impurities (%)	0.02	0.1% Max
Iodine Value (Wijs)	54.5	47 - 57
Slip Melting Point (°C)	38.5	36.5 - 39.5
Color-Red (5 W' L.Cell)	1.4	2.5% Max