SPECIALITY FAT

Cocoa Butter Substitute CBS-H

USHA®

Better Ingredients Better Life

For more information please visit:
www.ushaoil.com

Cocoa Butter Substitute CBS-H

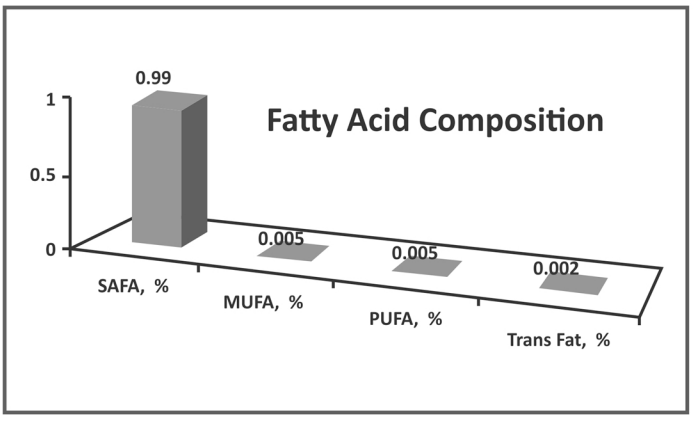
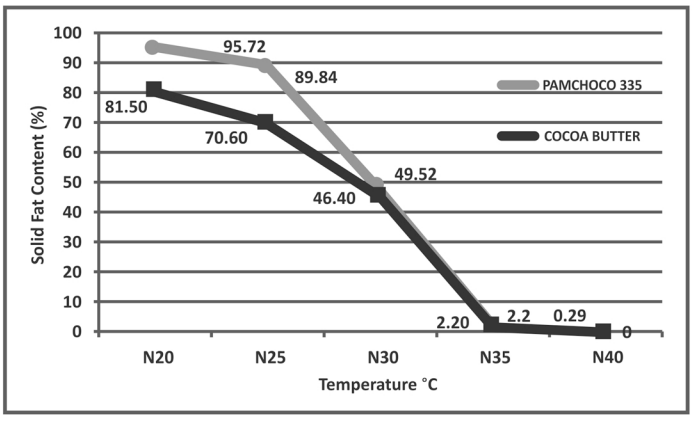
PRODUCT DESCRIPTION:
USHA CBS-H is a fractioned and hydrogenated palm kernel oil based cocoa butter substitute (CBS) and Lauric origin with a very sharp melting profile thus providing excellent mouth feel.

APPLICATIONS:
USHA exhibits steep melting curves and excellent hardness making it suitable for high quality coatings, plain bar and molded chocolates where mouth feel, flavor release and melt away are utmost importance, exhibits excellent initial and extended gloss retention and very good temperature resistance.

INGREDIENT STATEMENT:
Palm kernel oil. it contains sorbitan tristearate as an anti-bloom agent and soya lecithin.

TYPICAL CHARACTERISTICS	SPECIFICATION	METHOD
FFA (% as Lauric)	0.10 MAX	AOCS Ca 5a-40
Moisture & Impurities (%)	0.10 MAX	AOCS Ca 2c-25
Slip Melting Point (Deg C)	33 - 35	AOCS Ca 3-25
Iodine Value (Wijs)	1.0 MAX	AOCS Cd 1b-87
Peroxide Value (meq/ kg)	1.0 MAX	AOCS Cd 8-53
Colour (5' 25" Lovibond cell)	1R / 10Y	AOCS Cc 13b-45
Saponification Value	240 - 260	AOCS Cd 3-25 IUPAC 2.150
SFC (pulse NMR) %	20 Deg C 25 Deg C 30 Deg C 35 Deg C 40 Deg C	90 - 96 87 - 91 45 - 48 2 - 3.5 nil
Flavor / Odour	Bland, with no taste or odour	

FATTY ACID COMPOSITION



SOLID FAT CONTENT