



1612 Sofia, Kavarna str. No 8, tel/fax +35929552843, e-mail: info@trivex.org

COCOFAT 34/36

Product Code : 8315

PRODUCT DESCRIPTION

- ❖ Lauric based
- ❖ Solid at 30°C
- ❖ Free from off-odour and off-flavour
- ❖ GMO Free
- ❖ Steep melting profile with firm texture at low temperature and melt in the mouth.

APPLICATION

Confectionery and bakery coatings, compound chocolate, fillings and centres for biscuits, caramels, nougat, dairy fat substitutes in cheese analogues etc

SPECIFICATIONS

Free Fatty Acid (as lauric)	% max	0.1
Moisture & Impurities	% max	0.1
Iodine Value (Wij's)		5 – 9
Slip Melting Point	°C	33-36
Colour 5 ¼" Lovibond Cell	max	1 Red
Typical Solid Fat Content		
20°C	%	78
25°C	%	50
30°C	%	20
35°C	%	4

PACKING

190 kg net (tight head) drum
185 kg net (open top) drum
20 kg net PE lined carton

Quantity in one 20' Container

99 drums
72 drums
1050 cartons

STORAGE

Have good keeping qualities when stored in cool and dry locations.

18 July 2007