



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

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## **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