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## COCOFAT 36/39

Product Code : 8316

### 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, etc

### SPECIFICATION

Free Fatty Acid (as lauric)	% max	0.1
Moisture & Impurities	% max	0.1
Iodine Value (Wij's)		3 – 7
Slip Melting Point	°C	36-39
Colour 5 ¼" Lovibond Cell	max	1 Red
Typical Solid Fat Content		
20°C	%	81
25°C	%	54
30°C	%	22
35°C	%	5

### 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