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KUVER 1000

PRODUCT DESCRIPTION

- ❖ Non-lauric refined vegetable fat
- ❖ Bland in taste
- ❖ Free from off-odour and off-flavour
- ❖ Can be blended with 20% cocoa butter to produce a chocolate with good flavour.

APPLICATION

Chocolate couverture, Confectionery and bakery coatings, fillings and centres for biscuits, caramels, nougat, chocolate rice, toffees, non-dairy creamer etc.

SPECIFICATIONS

Free Fatty Acid (as oleic) max	%	0.1
Moisture & Impurities max	%	0.1
Iodine Value (Wij's)		55 - 65
Slip Melting Point °C		36.5 - 39.5
Colour (5 ¼" Lovibond Cell) max		2.5 Red
Solid Fat Content		
20°C	%	70 - 75
25°C	%	54 - 62
30°C	%	35 - 43
35°C	% max	18
40°C	% max	2.5

PACKING

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

Quantity in one 20' Container

99 drums
1050 cartons