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## **KUVER 3000**

### **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)		66 - 72
Slip Melting Point °C		38 - 41
Colour (5 ¼" Lovibond Cell) max		2 Red
Solid Fat Content		
20°C	%	70 - 80
25°C	%	55 - 63
30°C	%	37 - 46
35°C	% max	20
40°C	% max	2

### **PACKING**

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

### **Quantity in one 20' Container**

99 drums  
1080 cartons