



PRODUCT SPECIFICATIONS
Cocoa Butter Substitute

PRODUCT CODE:

Supercocofat 8833

PRODUCT DESCRIPTION:

A creamy to white vegetable fat, free from off flavour and off odour.

APPLICATION:

Compound chocolate, enrobing etc.

SPECIFICATIONS:

Free Fatty Acid	%max	0.1
Moisture & Impurities	%max	0.1
Iodine Value (Wij's)	max	7
Slip Melting Point	C	33-36
Colour 5 ¼ " Lovibond Cell		
Solid Fat Content		
	20 °C	%max 93
	30 °C	%min 40
	35 °C	%max 5

PACKING:

Quantity in one 20" Container

190kg net (tight head) drum	96 drums
185kg net (open top) drum	72 drums
20kg net PE lined carton	1000 drums

STORAGE:

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

Effective Date: 19th April 2004
Revision No: 01