

ChocoStruct CBS CoatStruct

Product Code: NS-CBS-B5-01

Band: B5 — ChocoStruct

Lauric hardened vegetable fat formulated for coating and compound chocolate, with a steep melting profile; also suitable for ice cream and non-dairy creamer.

Typical Specifications

SMP	40-42°C
SFC @20°C	84-89%
SFC @30°C	28-34%
SFC @40°C	7% Max
FFA	0.1% Max
Colour	White
Emulsifier	Added
Moisture	0.1% Max
Taste	Bland
Shelf life	12 Months
Packaging	15/20 KG Carton / 20 MT Flexibag

Applications

Compound chocolate • Coatings • Cream fillings • Spreads & confectionery

TEMPORARY REFERENCE DATA

This technical datasheet is generated from the uploaded reference catalogue and mapped to the NutriStruct product name. It is not an approved commercial specification and must be replaced or validated before customer issue.