

## ChocoStruct CBS MouldStruct

Product Code: NS-CBS-B5-02

Band: B5 — ChocoStruct

Lauric cocoa butter substitute formulated for compound chocolate moulding, with steep melt and cooling sensation.

### Typical Specifications

|            |                                  |
|------------|----------------------------------|
| SMP        | 33.5-35.5°C                      |
| SFC @20°C  | 95% Min                          |
| SFC @30°C  | 48% Min                          |
| SFC @35°C  | 3% 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.