

ChocoStruct DairyStruct Conf

Product Code: NS-DFR-B5-01

Band: B5 — ChocoStruct

Highly refined and deodorised vegetable fat for chocolate, confectionery and cream filling applications.

Typical Specifications

SMP	35-36°C
SFC @20°C	48-53%
SFC @30°C	4-9%
SFC @35°C	5% Max
FFA	0.1% Max at filling
Moisture	0.1% Max
Colour	White
Taste	Bland
Shelf life	12 Months
Packaging	15 KG Carton

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.