

ChocoStruct SpreadStruct Fluid

Product Code: NS-SF-B5-02

Band: B5 — ChocoStruct

Spread fat for chocolate paste, dipping, filling and glazing, designed to reduce oil separation and maintain a shiny appearance.

Typical Specifications

SMP	24°C Max
SFC @20°C	6-10%
SFC @25°C	3% Max
FFA	0.1% Max at filling
Moisture	0.1% Max
Taste	Bland
Shelf life	12 Months
Packaging	18/20 KG BIB

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.