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your life!*

prima choco

general description

PRIMA CHOCO is a lauric based Cocoa Butter Substitute (CBS). It is derived from fractionated and hydrogenated palm kernel stearine.

characteristics

PRIMA CHOCO has hard and brittle properties at ambient temperature. It is neutral in taste and flavour. It has a sharp and rapid melting profile providing superior mouth feel characteristic.

applications

PRIMA CHOCO is an ideal fat in flavoured chocolate. It can be used for moulded bars, enrobed and panned product applications.

technical specifications

	specification	method
Free Fatty Acid (as lauric acid)	0.1 % max	AOCS Ca 5a - 40
Moisture & Impurities	0.1% max	AOCS Ca 2c - 25
Iodine Value (Wijs)	1 max	AOCS Cd 1d - 92
Slip Melting Point	33.5 – 35.5 oC	AOCS Cc 3 - 25
Saponification Value	240 – 250	AOCS Cd 3 - 25
Colour (Lovibond 5 1/4" cell)	1R 10Y max	AOCS Cc 13e - 92
Solid Fat Content (°C)		
10	93 min	
20	90 min	
25	84 min	IUPAC 2.150a
30	43 max	
35	4 max	
40	Nil	

packing

PRIMA CHOCO is moulded and packed in cartons of 20kg or 25kg lined with polyethylene bags.

storage

It is essential to store PRIMA CHOCO in the original packing in a cool and dry place at temperature below 20°C and at a maximum relative humidity of 60%. Keep in an odourless environment and away from light.

shipment

1000 cartons of 20kg PRIMA CHOCO can be loaded into a 20ft. container which is equivalent to 20 metric tons.