

ULTRA CHOCO

General descriptions

ULTRA CHOCO is a premium grade Cocoa Butter Substitute (CBS). It is fully refined, bleached and deodorised. It is derived from palm kernel stearin under the most selective conditions of fractionation and hydrogenation processes.

Characteristics

ULTRA CHOCO is remarkably stable at high temperatures. It has exceptional hardness quality and excellent mouth feel and melt characteristic. It has excellent stability against oxidation. ULTRA CHOCO is a non-tempering fat. With its high solid content, ULTRA CHOCO possesses:

- Excellent mould release
- Excellent shrinkage
- Good flavour release
- Excellent gloss and gloss retention

Applications

ULTRA CHOCO is an excellent substitute for cocoa butter in compound moulding, panning and enrobing. It is suitable for use in chocolate coating for biscuits, wafers and chocolate coating bars.

Technical Specifications

Parameter	ULTRA CHOCO
Free Fatty Acid (as lauric)	0.1% max
Moisture & Impurities	0.1% max
Iodine Value (Wijs)	1 max
Slip Melting Point (°C)	33.5 – 35.5
Color, Lovibond 5¼" cell	1 R max
Solid Fat Content (%)	
10°C	96 min
20°C	95 min
25°C	88 min
30 °C	48 min
35°C	5 max
40°C	Nil

Storage

It is essential to store ULTRA CHOCO in the original packing in a cool and dry place, ideally at 20 °C and at a maximum relative humidity of 60%. It should be kept away from direct sunlight and odoriferous materials.