



**Premium**

A GOODHOPE COMPANY



## *ChoxSpread*

An excellent base for chocolate spreads that is spreadable over wide temperature ranges. It is stable, preventing oil separation at high temperatures, and consistently spreads at refrigerated temperatures.

ChoxSpread are a range of highly stable non-lauric fats. They are specially developed for confectionery spreads or very soft confectionery fillings. Many leading manufacturers choose the ChoxSpread series as it invokes long shelf life due to good oxidative stability and prevention of oil exudation.

### Benefits

- Excellent oxidation stability
- Provides stability against oil separation
- Spreadability over a wide range of temperatures
- Good glossiness
- Good palatability

### Applications

- Chocolate spreads
- Chocolate filling for confectionery and bakery products