



Premium

A GOODHOPE COMPANY

COCOREX

A range of Cocoa Butter Replacers (CBR) which are extensively used for coating and enrobing applications as a result of its excellent bloom resistance.

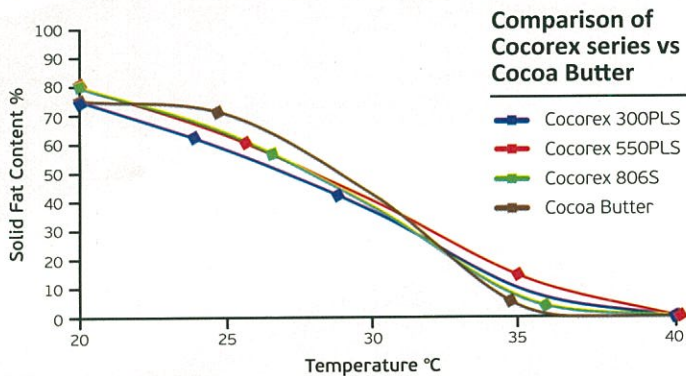
Cocorex are a series of non-lauric, non-tempered, hardened and fractionated cocoa butter replacers (CBR). While the chemical properties of CBRs (such as their C-16 and C-18 triglycerides) are different to cocoa butter, they share a similar distribution of fatty acids and can be used to supplement formulates which contain up to 20% cocoa butter and/or other non-lauric fats.

As a result of their superior gloss and gloss retention, flavour releases, and heat stability, the Cocorex series are used extensively for coating and enrobing. The mouthfeel and hardness characteristics of these fats may be adapted to specific product applications with no risk of soapy taste.



Benefits

- Excellent resistance to blooming
- Moderate cocoa butter compatibility
- No tempering required
- Good gloss & gloss retention
- Good flavour release



Applications

- Chocolate coating
- Chocolate enrobing
- Biscuits, wafer and nuts coating
- Soft filling for toffees

Packing: 20kg/ 25kg cartons with PE liners.



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