



Infat

A premium product range for coating applications, which is also an alternative to CBS for moulding purposes.

Infat are a series of lauric fats suitable for manufacturing chocolate and confectionery ranges. The range is a premium fat designed specifically for coating purposes in temperate climates. It is also suitable for moulding chocolate.

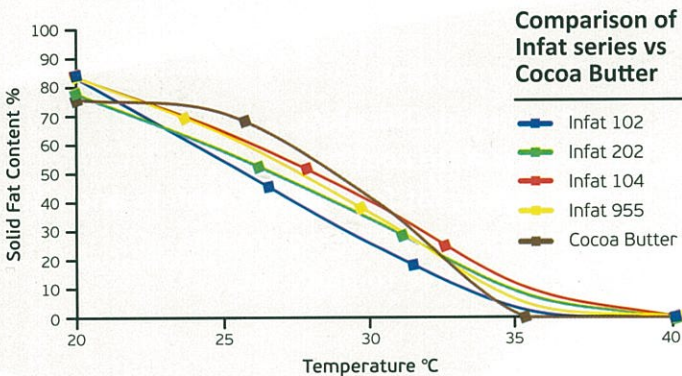
Infat are a unique range of fats, with significant customization to suit different customers in different parts of the world.

Benefits

- Free of trans fatty acid
- Heat stable product and therefore ideal for warmer climates
- No tempering required
- Good palatability with excellent flavour release & eating characteristics

Applications

- Moulded Chocolate
- Chocolate coating
- Coating fat for biscuits, wafers and nuts



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

Premium
A GOODHOPE COMPANY

Premium Vegetable Oils Sdn Bhd (39394-P)
Suite 6.08, Level 6, Wisma UOA Damansara II,
6 Changkat Semantan, Damansara Heights,
50490 Kuala Lumpur, Malaysia
T: +603 2093 4660
F: +603 2093 5660
E: enquiry@premium-kl.com
www.premiumveg.com

