



N'Chox

A premium range of cocoa butter substitutes (CBS) for compound chocolate. It is a specialty vegetable fat for chocolate that is capable of completely replacing cocoa butter. It is a premium CBS that is considered the benchmark product for the confectionery industry.

N'Chox are a series of premium CBS that are fractionated and hydrogenated lauric fat compounds. They are fats that do not require tempering, have sharp and complete melting at body temperature and steep melting properties, excellent hardness, are non-greasy to touch, have good flavour release, mouthfeel and melting characteristics. N'Chox is the preferred product for manufacturers who seek excellent bloom resistance and that lasting glossy appearance required to withstand longer shelf life.

The N'Chox range carries many variants suitable for applications under different conditions with ever increasing number of customizations and modifications to suit individual customer requirements.

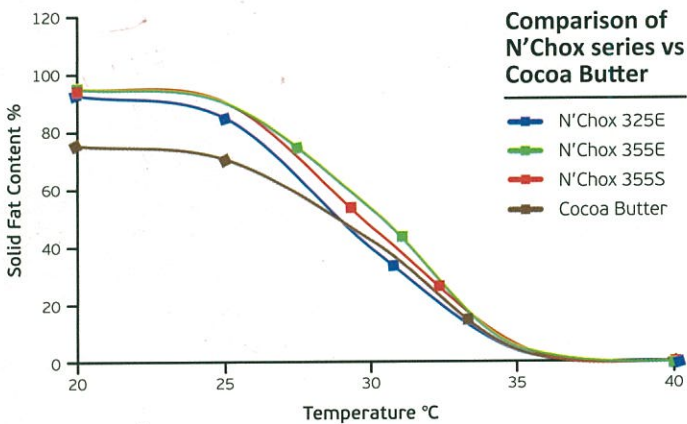


Benefits

- Excellent temperature and bloom resistance and long lasting gloss retention
- Free of Trans Fatty Acid
- Excellent mouthfeel hence excellent cooling sensation
- No tempering required
- Excellent snap, texture and flavour release

Applications

- Chocolate bars
- Tablets
- Premium chocolate coatings
- Dragées
- Extrusions & shavings
- Hollow figurines



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



Premium
A GOODHOPE COMPANY

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