N’Chox TF

N’Chox 355E-TF is a non-hydrogenated CBS with superior application characteristics. It is trans-free product specially designed for the health conscious markets that would require “green” labelling.

N’Chox 355E-TF is a lauric product which can be used in wide range of applications allowing the user to claim trans fat-free or non-hydrogenated, depending on the qualities of other fats used in manufacturing processes.

Several variants of this product are available and further customizations can be carried out to this non-hydrogenated CBS range to suit different geographical regions and specific customer requirements.
Benefits
- Free of trans fatty acid
- A non-hydrogenated product which allows "green" labelling
- No tempering required
- Fast setting and meltdown properties
- Excellent mouthfeel and cooling sensation

Applications
- Moulding chocolate
- Compound chocolate
- Couvertures
- Non-hydrogenated hard filling

Non Hydro CBS: PVO vs Competitors

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