



n'Cote

A popular range of coating and filling fats that are fractionated and partially or fully hydrogenated to provide good functionality for wide variety of food applications.

The N'Cote series are lauric fats ideal for coating and filling and are very stable upon cooling. They are also suitable as alternatives to dairy fat in ice cream, non-dairy creamer and biscuit creams.

The N'Cote series have diverse characteristics such as varying melting points, behaviours, functionalities, and crystallization speed.

Benefits

- Sharp melting profile
- Good palatability
- Rapid crystallization
- Excellent functionality across a variety of applications
- Good oxidation stability

Applications

- Ice cream
- Filling/ sandwich creams
- Non-dairy alternatives
- Chocolate coating

Packing: Bulk, 190kg net drums, 20kg/ 25kg cartons with PE liners.


Premium
 A GOODHOPE COMPANY

Premium Vegetable Oils Sdn Bhd (39394-P)
 Suite 6.08, Level 6, Wisma UDA 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

