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

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

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