



# P'Chox

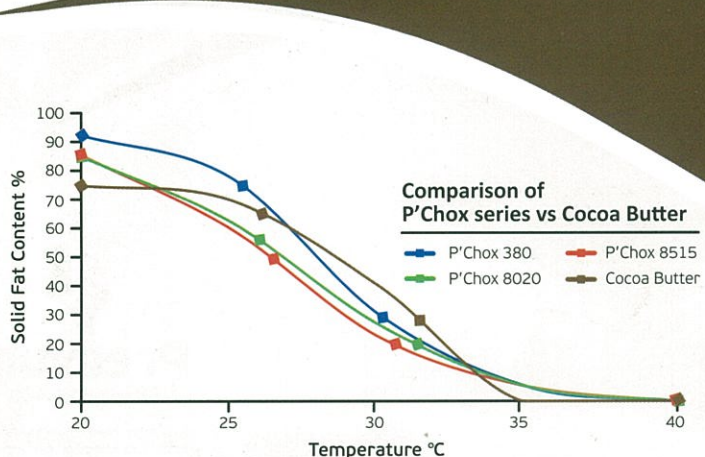
P'Chox can be used as a CBS and are used in a wide variety of confectionery applications.

P'Chox is an odourless hydrogenated lauric oil with excellent texture and palatability. It is a versatile CBS ideal for coating biscuits, wafers, and nuts and can be effectively used for other chocolate moulding purposes as well.

The P'Chox range consists of many variants, suitable for different applications, climatic and manufacturing conditions.

## Benefits

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



## Applications

- Moulded Chocolate
- Chocolate coating
- Coating fat for biscuits, wafers and nuts
- Non-dairy whipping creams
- Alternative to dairy fat