



Premium
A GOODHOPE COMPANY



P'Cote

An ideal solution for coating applications as it produces very stable end products. They are flexible specialty fats which can be used for a wide variety of confectionery applications.

The P'Cote series are lauric coating fats that are partially or fully hydrogenated to provide excellent functionality and performance for a wide variety of applications.

In addition to its usage in a range of confectionery applications, the P'Cote series are also suitable as alternatives to dairy fat in whipped cream, non-dairy creamer and toppings.

Different grades of fats are available for coating confectioneries and a wide range of other applications. The P'Cote series have diverse characteristics such as varying melting points, behaviours, functionalities, and crystallization speeds.

Benefits

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

Applications

- Coating fats
- Topping
- Whipping cream
- Non-dairy creamer

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