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COCOSPREAD 2201

Technical Specification	Specification	Reference
Free Fatty Acid (as palmitic) (%) *	0.20 max	AOCS Ca 5a-40
Colour (5.25" Lovibond cell) *	3.5 R max	AOCS Cc 13e-92
Moisture & Impurities (%)	0.10 max	AOCS Ca 2b-38
Slip Melting Point (°C)	22-30	AOCS Cc 3-25
Solid Fat Content (by NMR) %		IUPAC 2.150
N20	2 - 7	
N30	2 max	
N35	1 max	

* At time of shipment

Recommended Uses:

It is a fat from non lauric origin tailored for production of chocolate or cocoa-hazalnut spread, peanut butter and other variety of spreads. Cocospread 2201 gives excellent glossiness to finished products.

Packaging:

Tin, BIB or other packaging upon request.

Shelf Life

12 months from production when stored in original packaging at 25°C max and humidity at 65% max. Please keep away from direct sunlight and odoriferous materials. Product that has been opened should be consumed as soon as possible.

Specifications are subjected to change without prior notice as our company practices continuous product improvement.