

COCOA BUTTER EQUIVALENT – KCBE-70

Product Description

Marcao KCBE-70 is a fully refined non-hydrogenated vegetable specialty fat based on fractionated sal oil and palm oil and is categorized as a cocoa butter equivalent (CBE) and used in chocolate or other confectionery applications.

Physical-Chemical characteristics

Technical specifications (ex factory)		Unit	Test Method
Flavour (organoleptic)	Neutral	NA	IN HOUSE
Odour (organoleptic)	Neutral	NA	IN HOUSE
Colour (Lovibond 5.25" Cell)	3R max	NA	AOCS Cc 13j-97
Moisture	0.1 max	%	AOCS Ca2c-25
Free fatty acids (FFA)	0.1 max	%	AOCS Ca5a-40
Peroxide value (PV)	1.0 max	Meq.O2/kg	AOCS Cd8-53
Iodine Value (IV)	32-37	g I2/100g	AOCS Cd1-25
Solid fat content (SFC)	At 20°C	67 – 78	%
	At 25°C	58 – 68	%
	At 30°C	46 – 56	%
	At 35°C	7 max	%
	At 40°C	1 max	%
			AOCS Cd 16b – 93 (Method-II)

Nutritional data

Typical values per 100 gram fat		
Caloric values	3700	KJ
Saturated fatty acids	61	gram
Monounsaturated fatty acids	31	gram
Polyunsaturated fatty acids	2	gram
Trans fatty acids	Max 1	gram

Storage

Shelf Life and transport and storage
Packed vegetable fats should be stored in an odorless, clean, cool (< 30°C) and dry place. Recommended shelf life of boxes under mentioned conditions is max 12 months. Direct exposure to light should be avoided.

Compliance with Food Legislation

COMPLIANCES
The product is brought onto the market in compliance with current relevant applicable legislation governing its composition, labelling, additives, packaging, contaminants, pesticides and others in the following countries: European Union, Asia: Singapore and Japan The material does not contain any doping substances, hormones or any other prohibited substances as defined by the World Anti-Doping Agency (WADA).