



CBS-PRO™ **Fat for chocolate coating**

Product description

Specialized fat to replace cocoa butter. Special in the elaboration of chocolate coating and molded chocolate.

Ingredients

Fat of lauric origin. (Palm Kernel Oil)

Applications

- Chocolate coating.
- Ice cream coating.
- Molded chocolate.
- Cocoa butter substitute.
- Whipped cream.
- Chantilly cream.
- Sugar confectionery.

Characteristics

- Healthy fat.
- 100% vegetal.
- Non-hydrogenated.
- Free of trans-fatty acids.
- Cholesterol-free.
- Free of unpleasant odors and tastes.

Additional qualities

CBS-Pro™ is **the best substitute for cocoa butter**, which is an excellent low-cost alternative for the preparation of chocolate coating and molded chocolate.

For its easy application it provides the finish product: texture, shine and crack similar to that of cocoa butter, besides **it does not leave waxy aftertaste and gives excellent palability.**

CBS Pro™ is a fat that does not need tempering and because it contains natural antioxidants, **it allows to give the final product a longer shelf life.**

Product lifetime

In a crystallized box lasts 12 months from date of manufacturing, stored in a cool and dry place.

Industry

Food.

Presentation

25 Kg box.

OLEOFINOS™

EAT HEALTHY



Most significant characteristics of the product



Cocoa butter substitute.



Texture, shine and crack similar to that of cocoa butter.



Provides products with longer shelf life.

Our Certifications



OLEOFINOS™

The best of nature for the best of products

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