



ERTIMIX NP 560

Non palm fat for confectionery fillings

Ertimix NP 560 is the chosen alternative for markets which are looking for fats based on cocoa and sunflower in confectionery fillings

A **stable structure** is assured in a variety of fillings

- ⇒ in recipes containing nut paste, Ertimix NP 560 keeps the oil entrapped in the network
- ⇒ non-temper fillings with chocolate sensation due to good matching with cocoa products



Botanical origin: cocoa, sunflower



Stable texture



Non temper and good crystallization speed



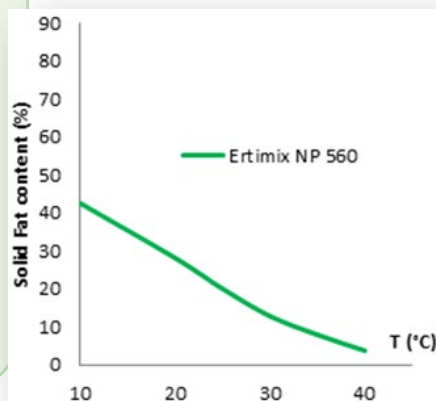
Versatile usage (good match with cocoa)



Creamy, palatable mouthfeel



Non hydrogenated vegetable fat



Ertimix NP 560 can be used as such, or in combination with nut paste and/or other fats for the production of **fillings & biscuit creams**.

