

Ertimix NP 580

Rev. date 15/11/2019

Non palm hardstock for chocolate spread

Alternative for fats based on palm oil and/or palm kernel oil in chocolate spreads & creams

- ✓ Origin: cocoa, sunflower
- ✓ Improved stability of the spread during storage:
 - no recrystallisation (no graining)
 - improved resistance to oiling out
 - stable texture
- ✓ Advised dosage of Ertimix NP 580 for chocospread:
25% Ertimix NP 580 + 75% liquid oil

