



MELANO NH 1540 G SG

Non-hydrogenated non-lauric fat
for confectionery fillings and coatings

Melano NH 1540 G SG is the chosen alternative for markets which are looking for **non-hydrogenated non-lauric fats**, to be used in extruded confectionery centers, fillings and coatings instead of traditional NL CBR.



Non-hydrogenated vegetable fat



Stable texture



Non temper – easy processing



Optimized crystallization speed



Excellent value for money



Botanical origin: palm, shea



Anti-cracking



Suitable for aeration & extrusion



*Non-lauric fat
= no saponification risk!*

Recommended for
fillings, extruded praline centers, flexible coatings

Versatile usage

Thanks to the good compatibility with milk ingredients and nut oils Melano NH 1540 G SG can be used in a wide range of recipes.

