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Characteristics & applications

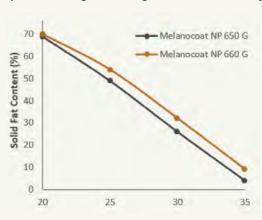
Melanocoat NP is a fully hydrogenated **non-trans** fat, based on **coconut** and **sunflower** oil.

Melanocoat NP can serve as coating for biscuits, wafers, donuts, foam kisses and it is excellent for coating chilled cottage cheese.

Melanocoat NP is well-suited to replace common, hydrogenated fats in whipped toppings.

PROCESSING

Melanocoat NP is non-temper. Its fast crystallization speed ensures easy processing and high line efficiency..







High oxidation stability.
Good pliability.
Pleasant melting behaviour & texture,
allowing the desired flavour development.

Don't hesitate to ask further info or a sample