



MELANOCOAT NT

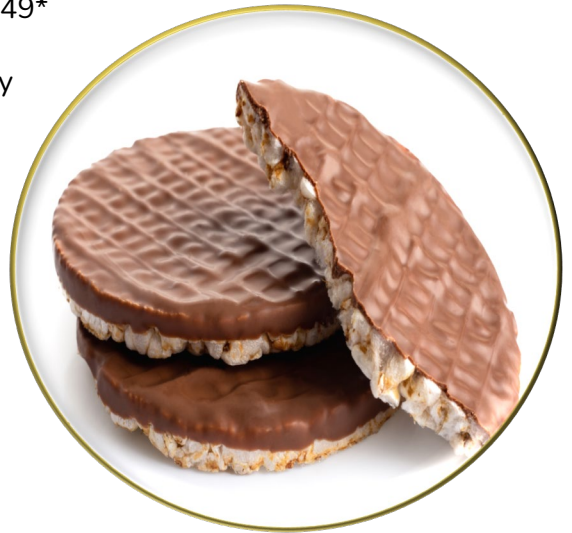
for glossy non-trans compound coating

Whilst having an equally **fast crystallization** and setting speed like traditional trans fatty acids containing coating fats, rest assured that Melanocoat NT is in line with WHO policy to reduce TFA intake, like adopted by EU Regulation 2019/649*

A Melanocoat NT based coating provides your fine bakery products with a **long-lasting gloss** and efficiently holds back migration

The softer variant is very well suited when advanced coating **flexibility** is needed, e.g. for enrobing Swiss rolls

*max. 2 grams TFA per 100 grams of fat



Glossy and excellent bloom resistance



Fast crystallization



Cost-efficient



Superior adhesion and flexibility



No cracking



Easy processing – no tempering



Trans fatty acids <1%

