

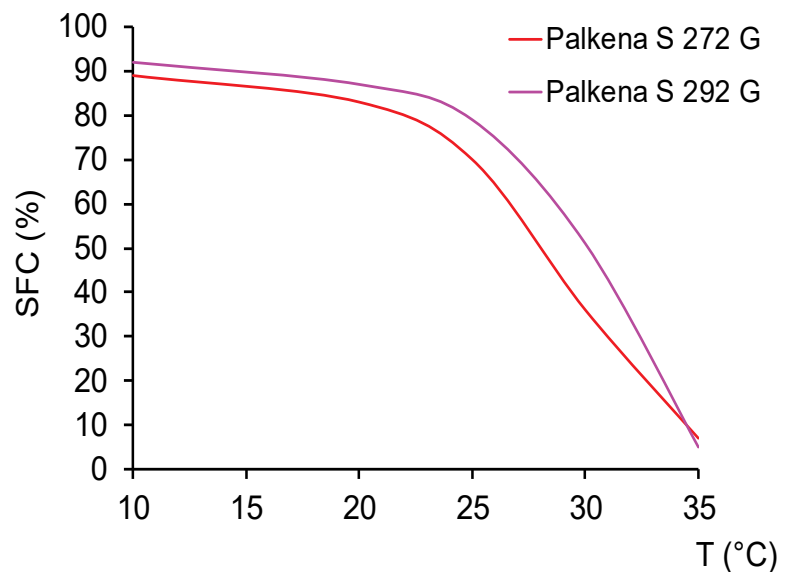
Palkena S 272 G & Palkena S 292 G

Non hydrogenated cocoa butter substitutes

Rev. date 15/11/2019

Palkena S 272 G and Palkena S 292 G are lauric cocoa butter substitutes (CBS) with the following characteristics:

- ✓ Non hydrogenated vegetable fat
- ✓ Non trans
- ✓ Non temper
- ✓ Fresh melting properties
- ✓ Good heat resistance
- ✓ Excellent crystallization rate



Palkena S 272 G and Palkena S 292 G can be used in multiple applications:

- ✓ Sugar confectionery
- ✓ Coatings (with max. 5% cocoa butter on total fat)
- ✓ Fresh melting fillings

