

Palmy range

Cocoa butter equivalents and improvers

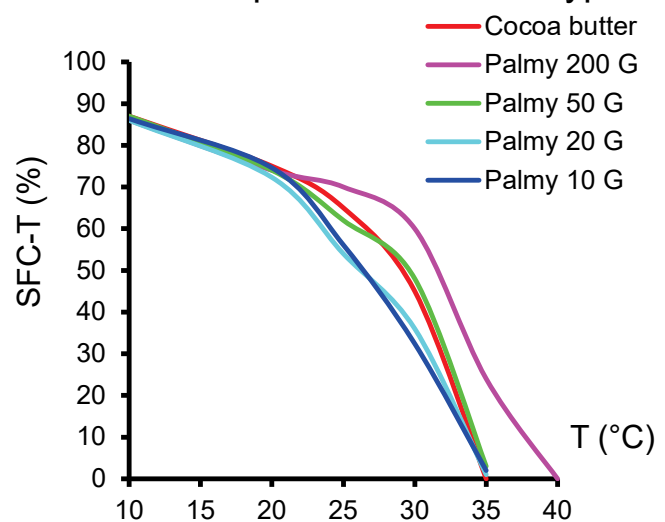
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FUJI OIL EUROPE offers this range of Palmy with physical and chemical properties similar to cocoa butter :

- ✓ Full compatibility between Palmy and cocoa butter which allows :
 - freedom in recipe design
 - utilization of existing chocolate production equipment
 - smooth use of Palmy and cocoa butter on the same line
- ✓ Constant quality
- ✓ Good gloss retention
- ✓ Cost advantage over cocoa butter

In function of the desired characteristics of the end products different types of Palmy can be used.

- ✓ Palmy is recommended for:
 - ✓ Block and shell moulding
 - ✓ Hollow figures
 - ✓ Enrobing
 - ✓ Coatings for centers, biscuits
 - ✓ and wafers
 - ✓ Fillings



Palmy 10 G and Palmy 20 G are recommended to replace cocoa butter at a level of 5% on recipe.

Palmy 50 G can be used up to 100% replacement of cocoa butter.

Palmy 200 G is a cocoa butter improver recommended to produce products with a high heat resistance.

