

Cocoa Butter Substitute

Ultra Choco 3100

Improved bloom stability in Cocoa Butter Substitute without additives

An obstacle when dealing with cocoa butter substitutes is attaining better bloom resistance against without relying on additives like Sorbitan Tristearate (STS), Ultra Choco 3100 serves as an excellent substitute for cocoa butter (CBS), making it suitable for such as molded bars, enrobed or coated products, and panned items.

Benefits of Ultra Choco 3100

- ✓ Improved bloom stability
- ✓ Identical crystallisation behaviour

Improved Bloom Stability

By incorporating Ultra Choco 3100, manufacturers can elevate the bloom stability of their chocolate products, resulting in an extended shelf life and impeccable visual appeal. Importantly, this enhanced stability is achieved without the need for the inclusion of any anti-bloom agents (Fig 1).



CBS without STS Ultra Choco 3100

Fig 1. Bloom appearance (12 weeks)

Identical Crystallisation Behaviour

Featuring an identical fat crystallization profile to standard CBS, it can seamlessly replace existing solutions without causing any disruptions to the current processing procedures.

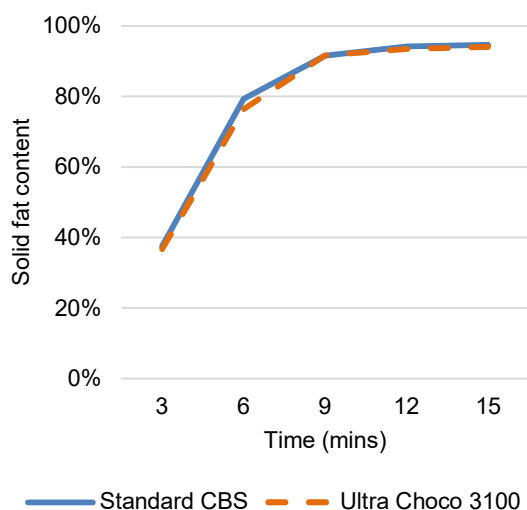


Fig 2. Fat crystallisation profile at 10°C



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