

PRODUCT FOCUS

AAK

CEBES™ NH

– for non-hydrogenated coatings and moulding

CEBES™ NH for non-hydrogenated coatings and moulding

CEBES™ NH is a non-hydrogenated CBS (Cocoa Butter Substitute) with all the qualities of a traditional hydrogenated CBS. CEBES™ NH is AAK's response to a CBS solution without hydrogenation.

CEBES™ NH meets any type of application within the confectionery industry. CEBES™ NH is recommended primarily for compound coatings, couvertures and moulded products, but this fat is also suitable as a non-hydrogenated, hard filling with excellent meltdown properties.

CEBES™ NH is a non-temper fat based on lauric fats providing excellent gloss and a very pleasant and fast meltdown. CEBES™ NH solidifies very quickly when cooled at the recommended temperature which should be about 5°C at the inlet of the cooling tunnel and 1-2°C above dew point at the outlet of the cooling tunnel.

The product range of CEBES™ NH can vary in different regions.

Use of CEBES™ NH in your compounds offers you the following advantages:

- ◆ CEBES™ NH can be used in a wide range of applications due to the high flexibility of CEBES™ NH in recipes.
- ◆ Fast setting and meltdown is achieved.
- ◆ No tempering is needed.
- ◆ As CEBES™ NH is based on non-hydrogenated raw materials it can be labelled as "vegetable fat".

Figure 1. Solid Fat Content CEBES™ NH 85

