

CEBES™ MC

– for compounds with fast
crystallisation and fast melting



CEBES™ MC

CEBES™ MC for high-quality moulding and coating compound

As a producer of biscuits, moulded products or coated wafers your products will be at its best when using CEBES™ MC in your compounds for coating or moulding. CEBES™ MC ensures a good snap and texture of the compound very similar to chocolate. Furthermore, your compound will obtain a nice appetising gloss and a prolonged shelf life due to the high bloom stability of CEBES™ MC.

Use of CEBES™ MC in your compound offers you the following advantages:

- The compound can be used for both moulding and coating.
- No tempering of the compound is needed.
- The compound will crystallize quickly, which increases the productivity in your chocolate production.
- The compound will have a low viscosity, which ensures a cost efficient coating.
- With CEBES™ MC it is possible to obtain a product with a good meltdown, flavour release and excellent snap.
- The final product will be hard and stable at room temperature and non-greasy.
- CEBES™ MC will provide your product with an excellent gloss and bloom stability.

As CEBES™ MC is based on lauric raw material it must be processed on a separate line from chocolate.

Figure 1: Typical CEBES™ MC products

