

# CEBES™ NH

– for non-hydrogenated coatings and moulding



# CEBES™ NH

CEBES™ NH is a non-hydrogenated CBS (Cocoa Butter Substitute) with all the qualities of a traditional hydrogenated CBS. CEBES™ NH 85 is AarhusKarlshamn's response to a CBS solution without hydrogenation.

CEBES™ NH 85 meets any type of application within the confectionery industry. CEBES™ NH 85 is recommended primarily for compound coatings, couvertures and moulded products, but this fat is also highly suitable as a non-hydrogenated, hard filling with excellent meltdown properties.

CEBES™ NH 85 is a non-temper fat based on lauric fats providing excellent gloss and a very pleasant and fast meltdown. CEBES™ NH 85 is very fast setting 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.

## Benefits of using CEBES™ NH 85 in your compounds

- High flexibility in recipes
- Fast setting and melting
- No tempering
- Non-hydrogenated
- No trans fatty acids
- Friendly labelling

The product range of CEBES™ NH can vary in different regions.  
Contact AarhusKarlshamn for further information.

Solid Fat Content CEBES™ NH 85

