

Palmy range

Cocoa butter equivalents and improvers

FUJI OIL EUROPE offers this range of Palmy with the following characteristics:

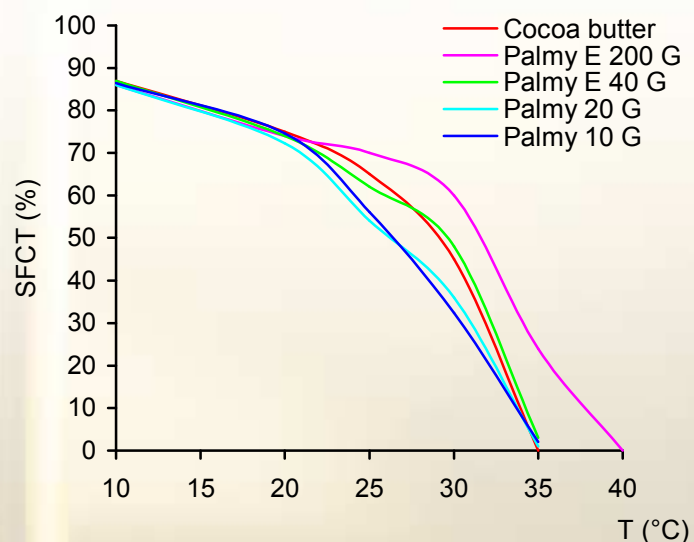
Physical and chemical properties are similar to cocoa butter

- Full compatibility between Palmy and cocoa butter which allows :
 - freedom in recipe design
 - utilisation 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:

- Moulding
- Block moulding
- 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 basis.

Palmy E 40 G can be used up to 100% replacement of cocoa butter.

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