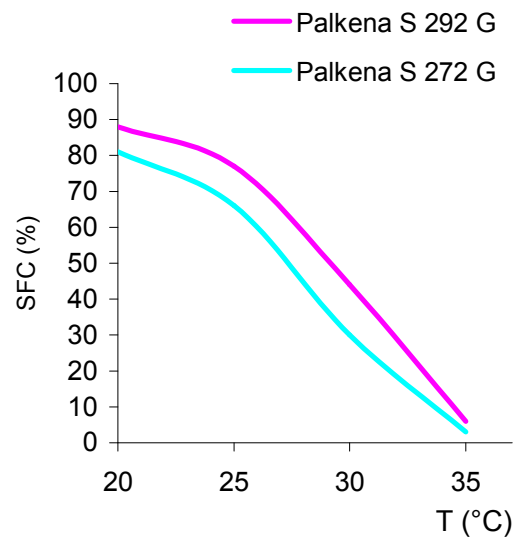


## Palkena S 272 G / Palkena S 292 G

### Non hydrogenated cocoa butter substitutes

Palkena S 272 G and Palkena S 292 G are lauric cocoa butter substitutes (CBS) with the following characteristics:

- Non hydrogenated vegetable fat
- Non trans
- Non temper
- Fresh melting properties
- Good heat resistance
- Excellent crystallization rate



Palkena S 272 G and Palkena S 292 G can be used in multiple applications:

- Sugar confectionery
- Coatings (with max. 5% cocoa butter on total fat)
- Fresh melting fillings

