## CHOCOLATE & CONFECTIONERY SOLUTIONS

We offer a wide variety of both market-ready and custom-made solutions including cocoa butter substitutes and cocoa butter equivalents for compound coatings, as well as confectionery fats for fillings, inclusions, caramels, ice cream coatings, and spreads.

APPLICATION	PRODUCT NAME	INGREDIENT STATEMENT
Coatings & Inclusions	Cebes® 21-20	Palm Kernel Oil
Coatings & Inclusions	Cebes® 29-02NH	Palm Kernel Oil, Palm Oil
Coatings & Inclusions	Cebes® 29-07NH	Palm Kernel Oil, Palm Oil
Coatings & Inclusions	Silko™ 34-05	Hydrogenated Palm Kernel Oil
Coatings & Inclusions	Silko™ 34-12	Hydrogenated Palm Kernel Oil
Coatings & Inclusions	Illexao™ CB58	Shea Kernel Oil, Palm Oil
Coatings & Inclusions	Illexao™ CB66	Shea Kernel Oil, Palm Oil
Fillings	Confao® 22	Palm Oil
Fillings	Confao® 50	Palm Oil
Fillings	Confao® 55	Palm Oil, Palm Kernel Oil
Ice Cream Coatings	Neutresca™ 51-25	Coconut Oil
Ice Cream Coatings	Cisao® 83-67	Palm Oil
Spreads	Cisao® 83-62	Palm Oil
Spreads	EsSence® 86-33	Canola Oil, Palm Oil, Palm Kernel Oil

SCHEDULE YOUR CO-DEVELOPMENT SOLUTIONS SESSION! >

