



# ChocoUp

Lipid solution, from palm and palm-based fractions, **designed as a Cocoa Butter Equivalent (CBE) extender.**

## Key benefits



Blend up to 60% with CBE in milk chocolate and up to 30% in dark chocolate

*\*Percentage might change depending on each country's legislation. No need to change the label.*



Maintains tempering and sensory profile



Does not generate Fat Bloom



Does not affect polymorphic triglyceride profile, maintaining the shelf life of the finished product

## Applications

Works for all chocolate applications: Tablets, enrobing, molding, fillings

SOI references for USA:

21 CFR 163.5-163.153 - Sweet chocolate and vegetable fat coating.

21 CFR 163.5163.155 - Milk chocolate and vegetable fat coating.

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