



Makendi CBS 355E

DESCRIPTION: MAKENDİ CBS 355E is a hydrogenated and fractionated Palm Kernel Oil based Cocoa Butter Substitute (CBS) with very sharp melting profile thus providing excellent mouthfeel.

PACKING: 20kg or 25kg cartons with PE liners.

SHELF LIFE: Shelf life 12 months from date of manufacture, **provided**, product is stored in original unopen packing in a cool, dry and odour free area with ambient temperature not above 20°C and below 60% relative humidity.

SPECIFICATIONS:

PHYSICAL & CHEMICAL PROPERTIES

(EX . WORKS)	SPECIFICATIONS	METHOD
FFA (% as Lauric)	Max 0.10	AOCS Ca 5a-40
Moisture & Impurities (%)	Max 0.10	AOCS Ca 2c-25
Slip Melting Point (°C)	33 - 35	AOCS Cc 3-25
Iodine Value (Wijs)	Max 1.0	AOCS Cd 1b-87
Peroxide Value (meq/kg)	Max 1.0	AOCS Cd 8-53
Colour (5.25. Lovibond cell)	Max 1R / 10Y	AOCS Cc 13b-45
Saponification Value	240 - 260	AOCS Cd 3-25
SFC (pulse NMR) (%)	20°C 90 – 96 25°C 87 - 91 30°C 45 - 48 35°C 2 - 3.5	IUPAC 2.150
Flavour / Odour	Bland, with no taste or odour	
Appearance	White colour	



MICROBIOLOGICAL

Total Plate Count (Max) (cfu/g)	500
Coliform Count (mpn/g)	0
Staphylococcus (cfu/g)	Absent

TYPICAL NUTRITIONAL INFORMATION (per 100g)

Energy	3780 kJ	Carbohydrate	0 g	D i e t a r y Fiber	0 g
Total Fat	100 g	Sugar	0 g	Potassium	0 mg
Saturated Fat	99 g	Protein	0 g	Iron	0.3 ppm
Monounsaturated	1 g	Sodium	0 mg		
Polyunsaturated	0 g	Phosphorus	< 1 ppm		
Trans fat	<1 g	Calcium	0 mg		

APPLICATIONS:

- **MAKENDİ CBS 355E** exhibits steep melting curves and excellent hardness making it suitable for high quality coatings, plain bar and moulded chocolates where mouthfeel, flavour release and meltaway are of utmost importance, exhibits excellent initial and extended gloss retention, and very good temperature resistance.