



CEBES™ LS

– for non-hydrogenated coatings with reduced saturated fatty acids

CEBES™ LS – lower in saturated fatty acids for a healthier profile

An improved nutritional profile

CEBES™ LS is a non-hydrogenated cocoa butter substitute (CBS) with a reduced content of saturated fatty acids. The optimised fat profile meets a clear need for healthier confectionery fats with no compromise in processing and production functionality. Using CEBES™ LS, confectionery manufacturers can easily satisfy consumer demand for healthier, clean-label products.

CEBES™ LS 75 is:

A non-temper fat containing laurics, CEBES™ LS 75 is the choice for coating applications where setting time and nutritional awareness are top of mind.

Compound coatings made with CEBES™ LS 75 have a fast rate of crystallisation and provide a very good gloss.

Use CEBES™ LS 75 in your compound for the following advantages:

- 💧 CEBES™ LS 75 is suitable for a wide range of coating applications.
- 💧 Nutritional profile is improved by the reduced saturated fatty acid content.
- 💧 Due to the content of non-hydrogenated raw materials, CEBES™ LS 75 may be declared as "vegetable fat".
- 💧 Fast setting of the compound is achieved.
- 💧 No tempering required.

Figure 1: Absolute fatty acid composition (g/100g fat) of CEBES™ LS 75 and alternatives

	CEBES™ LS 75	CEBES™ NH 85	Fully hydrogenated CBS
Saturates	73	85	94
Cis-mono unsaturated	18	8	<1
Cis-poly unsaturated	3	1	<1
Trans	<1	<1	<1

Figure 2: Features of CEBES™ LS 75 compared to CEBES™ NH 85

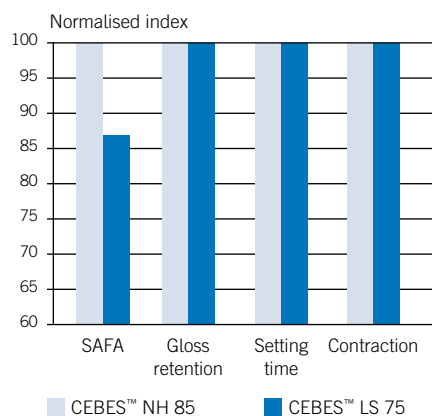


Figure 3: Sensory evaluation of coatings with CEBES™ LS 75 and CEBES™ NH 85

