



COCOA BUTTER SUBSTITUTES



Product Description

KEMCOA KC is a superior quality cocoa butter substitute made from hydrogenated and fully refined vegetable oil and fractions.

Applications

KEMCOA KC series are formulated to replace cocoa butter for compound chocolate confectioneries. They are suitable for moulding, couvertures, solid, and enrobing applications.

Compound chocolate made using **KEMCOA KC** has excellent mouth feel, gloss, melting properties and good resistance against fat bloom. Compound chocolate prepared using **KEMCOA KC** forms stable crystals on rapid cooling without tempering.

These fats have low compatibility with cocoa butter. Therefore, it is recommended to use low-fat cocoa powder in the recipe.

Characteristics

It has an excellent sharp melting profile.

Packing

In bulk, ISO-tanker, 190kg steel drum, 1MT, 25kg or 20kg carton.

Storage

It is recommended to be stored in a cool and dry place, away from direct sunlight and odoriferous materials.

Shelf-Life

One year from date of manufacture in original and sealed packaging.

Technical Specifications	KC35	KC38
Free Fatty Acid (% as Lauric)	0.1 Max	0.1 Max
Moisture & Impurities (%)	0.1 Max	0.1 Max
Iodine Value (Wijs)	1.5 Max	1.5 Max
Slip Melting Point (°C)	34.5 - 36.5	39 - 41
Colour (Lovibond 5.25" cell)	1R+10Y Max	1.5R+15Y Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	KC35	KC38
20° C	90 Min	90 Min
25° C	80 - 90	81 min
30° C	40 - 50	45 - 55
35° C	6 Max	7 - 12
40° C	1 Max	5 Max



CHOCOLATE SPREAD AND FILLING

Product Description

KEMSPREAD KD is a soft confectionery fat made from palm oil and its fractions.

Applications

It is specially formulated for the preparation of compound chocolate spread, soft centre filling and bakeable soft filling in biscuits and extruded snacks.

Characteristics

The compound chocolate spread or filling made using **KEMSPREAD KD** has excellent mouth feel and no waxy taste. The product remains soft at a wide temperature range and after baking. It is also stable and does not oil out during storage.

Packing

In 190kg steel drum or 20kg bag-in-box.

Storage

It is recommended to be stored in a cool and dry place, away from direct sunlight and odoriferous materials.

Shelf-Life

One year from date of manufacture in original and sealed packaging.

Technical Specifications	KD630	KD620
Free Fatty Acid (% as Lauric)	0.1 Max	0.1 Max
Moisture & Impurities (%)	0.1 Max	0.1 Max
Iodine Value (Wijs)	58 Min	62 Min
Slip Melting Point (°C)	33 Max	19 Max
Colour (Lovibond 5.25" cell)	4.0R+40Y Max	4.0R+40Y Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	KD630
10° C	22 Max
20° C	6 Max
25° C	4 Max
30° C	3 Max



COATING FATS CREAMING FATS

Product Description

KEMKOTE KK is a good quality confectionery fat made from hydrogenated and fully refined vegetable oils and fractions.

Applications

It is used as a cocoa butter substitute for the production of compound chocolate coatings in non-critical applications such as short-life coatings on bakery products.

It is recommended for use in fillings or centers for biscuits and confectionery, chocolate vermicelli and production of caramels and toffees. **KEMKOTE KK** can replace butterfat in non-dairy products such as coffee whiteners and whippable toppings. It is also suitable to be used as a milk fat replacer in ice-cream mix.

Characteristics

Confectionery coatings prepared using **KEMKOTE KK** form crystals on rapid cooling without tempering.

These fats have low compatibility with cocoa butter. Therefore, it is recommended to use low-fat cocoa powder in the recipe.

It is compatible with **KEMFAT CF** fats and can be blended in any proportion.

Packing

In bulk, ISO-tanker, 190kg steel drum, 17kg tin, 20kg carton.

Storage

It is recommended to be stored in a cool and dry place, away from direct sunlight and odoriferous materials.

Shelf-Life

One year from date of manufacture in original and sealed packaging.

Technical Specifications	KK28	KK32	KK35	KK38	KK41
Free Fatty Acid (% as Lauric)	0.1 Max	0.1 Max	0.1 Max	0.1 Max	0.1 Max
Moisture & Impurities (%)	0.1 Max	0.1 Max	0.1 Max	0.1 Max	0.1 Max
Iodine Value (Wijs)	10 - 15	-	5 - 10	4 - 8	4 Max
Slip Melting Point (°C)	26 - 30	31 - 34	34 - 37	36 - 39	39 - 42
Colour (Lovibond 5.25" cell)	2R+20Y Max	1R+10Y Max	1R+10Y Max	1R+10Y Max	1R+10Y Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	KK28	KK32	KK35	KK38	KK41
20° C	42 - 52	55 - 70	65 - 75	70 Min	73 Min
25° C	12 - 22	30 - 45	38 - 48	45 - 55	50 - 65
30° C	2 - 9	8 - 18	15 - 22	22 - 30	27 - 35
35° C	3 Max	7 Max	10 Max	14 Max	10 - 17
40° C	-	-	3 Max	6 Max	9 Max

LOW TRANS COCOA BUTTER REPLACERS



Product Description

KEMCHOC CT is a high quality of low trans cocoa butter replacer specially processed from fully refined interesterified palm oil fractions and palm kernel oil.

Applications

KEMCHOC CT 38 LT is a low trans cocoa butter replacer for compound chocolate coating applications such as for biscuits, wafers, nougat, nuts and raisins.

It is also suitable for the manufacture of glazes, icings, caramels, toffees, fillings and cream centers in biscuits and chocolate confectionary.

Characteristics

It has a trans fat content of less than 1% which is much lower than a traditional CBR without compromising its functionality.

Chocolate coating prepared using **KEMCHOC CT** forms stable crystal on rapid cooling without tempering. These fats have moderate compatibility with cocoa butter.

Packing

In bulk, ISO-tanker, 190kg steel drum, 20kg or 25kg carton.

Storage

It is recommended to be stored in a cool and dry place, away from direct sunlight and odoriferous materials.

Shelf-Life

One year from date of manufacture in original and sealed packaging.

Technical Specifications	KEMCHOC CT38 LT
Free Fatty Acid (% as palmitic)	0.1 Max
Moisture & Impurities (%)	0.1 Max
Slip Melting Point (°C)	37 - 40
Colour (Lovibond 5.25" cell)	2.5R+25Y Max
Trans Fatty Acids (%)	1 Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	KEMCHOC CT38 LT
20° C	70 Min
25° C	52 Min
30° C	34 Min
35° C	21 Max
40° C	4 - 7



NON-LAURIC COCOA BUTTER REPLACERS

Product Description

KEMFAT KF is a high quality non-lauric confectionery coating fat made from hydrogenated and fully refined vegetable oils and fractions.

Applications

KEMFAT KF 550 is used as a partial or total replacer of cocoa butter in compound chocolate coating for biscuits, wafers, nougats, nuts and raisins.

KEMFAT KF 440 is formulated for use in fillings or centers of biscuits and confectionery, and to produce caramels and toffees. It may be used with oil-containing nuts without the risk of developing off-flavour.

Chocolate coating prepared using **KEMFAT KF** forms stable crystals on rapid cooling without tempering. These fats have moderate compatibility with cocoa butter.

Characteristics

It has excellent heat resistance and is specially formulated for warmer climates.

Non-lauric **KEMFAT KF** is not compatible with any of the lauric confectionery fats.

Packing

In bulk, ISO-tanker, 190kg steel drum, 25kg or 20kg carton.

Storage

It is recommended to be stored in a cool and dry place, away from direct sunlight and odoriferous materials.

Shelf-Life

One year from date of manufacture in original and sealed packaging.

Technical Specifications	KF440	KF550
Free Fatty Acid (% as palmitic)	0.1 Max	0.1 Max
Moisture & Impurities (%)	0.1 Max	0.1 Max
Iodine Value (Wijs)	40 - 54	50 - 60
Slip Melting Point (°C)	37 - 40	37 - 40
Colour (Lovibond 5.25" cell)	2R+20Y Max	2R+20Y Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	KF440	KF550
20° C	50 Min	70 Min
25° C	38 - 48	50 - 60
30° C	22 - 31	32 - 40
35° C	11 - 16	12 - 18
40° C	3 Max	3 Max

COATING FATS



Product Description

KEMFAT CF is a high quality lauric coating fat made from hydrogenated and fully refined vegetable oils and fractions.

Applications

KEMFAT CF is used as a total replacer of cocoa butter in compound chocolate coating for biscuits, wafers, nougats, nuts and raisins.

It is also suitable for the manufacture of glazes, icings, caramels, toffees, fillings and cream centers in biscuits and chocolate confectionery.

Compound chocolate prepared using **KEMFAT CF** forms stable crystals on rapid cooling without tempering. These fats have low compatibility with cocoa butter. Therefore, it is recommended to use low-fat cocoa powder in the recipe.

Characteristics

It has excellent heat resistance and is specially formulated for warmer climates.

It has excellent microbiological properties, shows good stability against oxidation and is free from active lipases.

It is compatible with **KEMKOTE KK** fats, and can be blended in any proportion.

Packing

In bulk, ISO-tanker, 190kg steel drum, 25kg or 20kg carton.

Storage

It is recommended to be stored in a cool and dry place, away from direct sunlight and odoriferous materials.

Shelf-Life

One year from date of manufacture in original and sealed packaging.

Technical Specifications	CF35	CF38	CF40
Free Fatty Acid (% as lauric)	0.1 Max	0.1 Max	0.1 Max
Moisture & Impurities (%)	0.1 Max	0.1 Max	0.1 Max
Iodine Value (Wijs)	9 Max	5 Max	4 Max
Slip Melting Point (°C)	33 - 37	36 - 40	38 - 42
Colour (Lovibond 5.25" cell)	1R+10Y Max	1R+10Y Max	1R+10Y Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	CF35	CF38	CF40
20° C	72 Min	78 Min	80 Min
25° C	50 - 60	58 - 68	60 - 70
30° C	16 - 26	26 - 33	30 - 38
35° C	4 - 9	7 - 12	10 - 16
40° C	3 Max	6 Max	8 Max

SOFT CONFECTIONERY FATS



Product Description

KEMCOOL KL is a soft confectionery fat made from fully refined vegetable oils and fractions.

Applications

KEMCOOL KL 26 is specially formulated for the preparation of compound chocolate coating for ice cream or other chilled confections.

Characteristics

KEMCOOL KL 26 produces a liquid compound chocolate coating of low viscosity which crystallizes rapidly upon contact with ice cream or other chilled confections.

Unlike coating prepared using cocoa butter which is brittle, the coating made from **KEMCOOL KL 26** is pliable and will not flake off easily. The coating has no waxy taste and will melt in the mouth with the ice cream, giving good flavour release and excellent mouth feel.

Packing

In bulk, ISO-tanker, 190kg steel drum, 17kg tin, 18kg tin or 20kg bag-in-box.

Storage

It is recommended to be stored in a cool and dry place, away from direct sunlight and odoriferous materials.

Shelf-Life

One year from date of manufacture in original and sealed packaging.

Technical Specifications

KL 26

Free Fatty Acid (%)	0.1 Max
Moisture & Impurities (%)	0.1 Max
Iodine Value	20 - 25
Slip Melting Point (°C)	22 - 27
Colour (Lovibond 5.25" cell)	1.5R+15Y Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	KL 26
10° C	57 - 67
20° C	30 Max
25° C	2 Max
30° C	-



LOW TRANS SOFT CONFECTIONERY FAT

Product Description

A soft confectionery fat made from fully refined vegetable oils and fractions. It produces a liquid compound chocolate coating of low viscosity, which crystallizes rapidly on contact with ice cream or other chilled confections.

Applications

Suitable for compound chocolate coating for ice cream, chilled confections, uses as milk fat replacer in ice-cream mix and for cake toppings. It has a trans fat content of less than 1%.

Packing

In bulk, Iso- tanker, 190kg steel drum, 18kg tin or 20kg carton.

Storage

Product need to be stored in a cool, dry, odour free area and away from sunlight with ambient temperature not above 20°C.

Shelf-Life

12 months from the date of manufacture in original and unopened (carton and tin) packing condition.

Parameters	KL 250
Free Fatty Acid (% as lauric)	0.1 Max
Moisture & Impurities (%)	0.1 Max
Slip Melting Point (°C)	22 - 27
Colour (Lovibond 5.25" cell)	1.5R+15Y Max
Iodine Value (Wijs)	18 - 23
Trans Fatty Acids (%)	1 Max

Solid Fat Content (%) using IUPAC Method 2.150(a):

Technical Specifications	KL 250
10° C	61 - 71
20° C	23 - 33
25° C	7 Max
30° C	1 Max



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