



### No Tempering

Forms stable crystals rapidly for easier processing



### Processing Advantage

Solidifies quickly, ensuring fast demoulding and providing consistent product quality



### Shelf Stability

CBS offers superior oxidative stability, thus giving finished products longer shelf life



Plant-Based



Vegan-Friendly

## Why Choose SD Guthrie?

- ✓ **Guaranteed Stable & Sustainable Supply Chain.**  
SDGI owned plantations ensure that we have continuous supply. It is also because we are able to provide traceable end-to-end supply chain - giving you secure, reliable and responsible sourcing.
- ✓ **Better Cost.**  
Our superior quality CBS provide better cost control solutions without compromising texture or quality.
- ✓ **Simplified Processing.**  
With our CBS, it does not require tempering. It helps to retain the luxurious feel of chocolate, hence providing a higher through put efficiency.

# SUSTAINABILITY NEVER TASTED SO GOOD.

For product enquiries,  
please scan the QR code:



<https://www.sdguthrie-international.com/contact-us>

Engineered for Excellence,  
Crafted for Indulgence.

# A Smarter Choice

**KEMCOA KC** is a superior quality Cocoa Butter Substitute (CBS) made from fully hydrogenated and refined vegetable oil fraction.

It is designed to replicate the smooth texture, rich creaminess and appealing gloss of natural cocoa butter, but with greater cost efficiency and functional flexibility.



Ideal for application in:

## Compound Chocolate Products

Excellent for compound bars, sprinkles and chips



## Bakery Decorations

Stable under ambient temperatures, providing structural integrity.



## Frozen Dessert Garnishes

Enhance creaminess and melt resistance



## Cost Efficiency

Achieve up to 40% savings compared to traditional cocoa butter applications.

## Stable & Sustainable Supply Chain

We guarantee a traceable, end-to-end supply chain to secure reliable and responsible sourcing.



## Versatile Application

Coating, moulding, or even as a good fat system for making non dairy creamers.

## Product Characteristics

Provides an excellent sharp melting profile and clean snap characteristics.



## Traceability & Sustainability

At SD Guthrie International, we are committed to a **traceable and sustainable** supply chain that meets the highest environmental and ethical standards.

Through our **Crosscheck Dashboard**, we provide transparency on our NDPE commitments and progress across our global sourcing network.

KEMCOA KC is made with **Certified Sustainable Palm Oil (CSPO)**, promoting responsible agriculture that protects biodiversity and empowers communities.

## Appearance & Gloss

Provides excellent gloss finish and snap. It also maintains stable gloss over time and resist fat bloom\*



## Flavor Versatility

Carries a neutral to light flavour, allowing natural cocoa or added flavourings to shine through



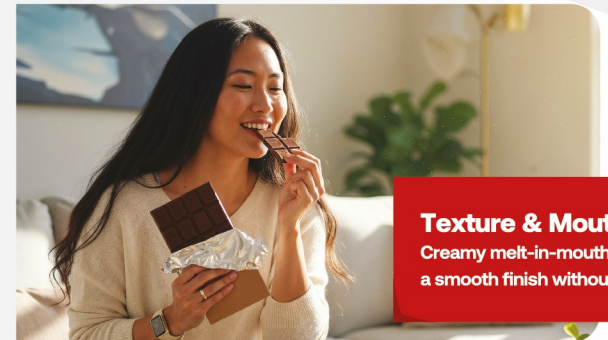
## Characteristic

CBS provides excellent sharp melting profile



## Texture & Mouthfeel

Creamy melt-in-mouth. Providing a smooth finish without waxiness



\*When stored properly