



# UNICBR

Cocoa Butter Replacer



[www.unitata.com](http://www.unitata.com)



# UNICBR for Precision Manufacturing

UNICBR is a non-hydrogenated CBR. It is free from trans fats and does not contain any partially or fully hydrogenated fats. UNICBR crystallise into a stable polymorph state of beta prime crystals.

UNICBR is a non-tempering partial-lauric fats that harness the distinctive characteristics of both palm and lauric fats, resulting in a truly exceptional product.

It is tailored exclusively for discerning manufacturers, engineered to elevate your processes to unprecedented levels of quality, efficiency, and cost-effectiveness.



## The Superiority of UNICBR

### Enhanced Coating Flexibility

UNICBR allowing for smoother and more adaptable compound coating application on various shape and size of confections, pastries, and snacks.

### Improved Adhesion

UNICBR promote better adhesion between the compound coating and the substrate, ensuring a uniform and consistent layer.

### Reduced Cracking and Flaking

The less rigid UNICBR minimizes the risk of cracking or flaking in the compound coating, resulting in a more visually appealing and durable finish.

### Efficiency Redefined with Rapid Crystallization Speed

UNICBR swift crystallization rate making them versatile for various confectionery, reducing production time and increasing efficiency.

### Uniform Thickness

UNICBR help achieve an even and consistent thickness of the compound coating, enhancing the overall aesthetics with glossy surface and good mouthfeel of the finished product.

### Reduced Waste

UNICBR versatility and adaptability minimize waste in the enrobing process.

### Extended Shelf Life

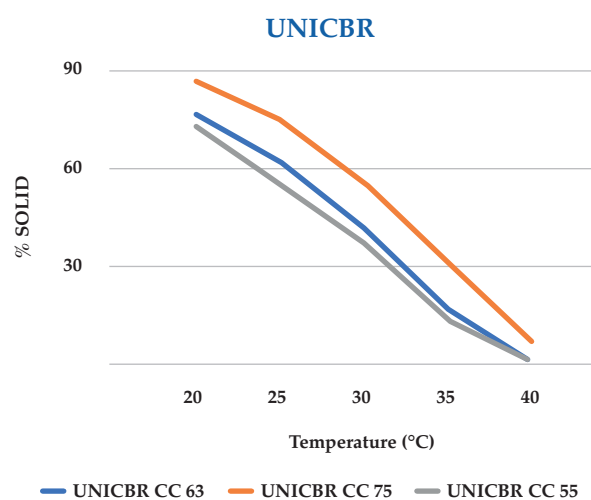
UNICBR heat stability contribute to the longevity of enrobed products by providing an effective moisture barrier, preventing moisture migration, and preserving product freshness.

## Engineering Excellence Meets Customization

UNICBR is a precision-engineered solution adaptable to your specific manufacturing needs. We offer customizable formulations, empowering you to fine-tune our UNICBR to meet exacting specifications.

## Stringent Quality Control

Our commitment to quality is unwavering. Employing advanced manufacturing processes and rigorous quality control, we deliver a consistently reliable product – a hallmark of trust for confectionery manufacturers.



Join the ranks of leading confectionery manufacturers who have already embraced the future of compound chocolate production with UNICBR. Stay ahead of the competition and create confectioneries that captivate and delight.



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