



UNICBS >

Your Premium Cocoa
Butter Substitute



www.unitata.com

Unlock a World of Chocolatey Possibilities

Are you in search of a versatile and delectable alternative to cocoa butter? Look no further! Introducing UNICBS, your premium Cocoa Butter Substitute, designed to take your culinary creations to new heights. UNICBS is the secret ingredient you've been waiting for.

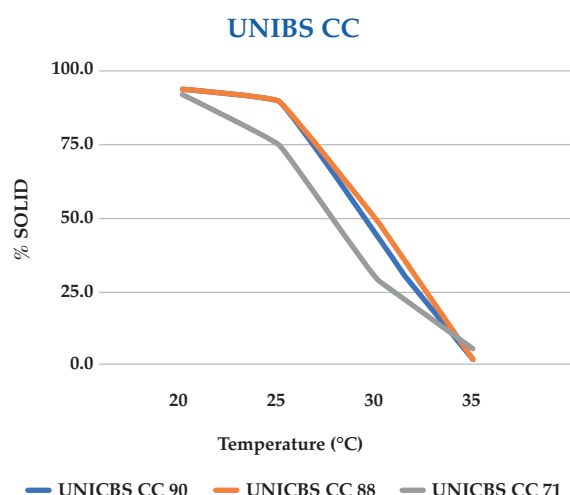


Experience the Richness of UNICBS

UNICBS is meticulously crafted to replicate the rich and velvety mouthfeel of cocoa butter. Whether you're crafting moulded compound chocolate tablets, enrobed compound chocolate bars, truffles, energy bars, or cookies, UNICBS is your ideal ingredient to achieve the smooth and creamy consistency you desire. It effortlessly melts, enveloping your creations in a luxurious chocolatey embrace.

Explore UNICBS Varieties

- UNICBS CC (Conventional Hydrogenated):** This refined and improved century-old cocoa butter substitute is widely trusted and accepted for compound chocolate production. It's your ticket to a world of chocolatey possibilities.
- UNICBS NH (Non-Hydrogenated):** UNICBS NH is a novel non-hydrogenated cocoa butter substitute, designed using fractionation technology and may contains non-lauric fat in its creation. Some UNICBS NH varieties incorporate inter-esterified fat in their formulation.



Unleash Your Creativity

UNICBS offers unmatched versatility for you to explore endless possibilities:

- No Tempering Required:** It forms a stable polymorphic crystal in the Beta form, eliminating the need for tempering.
- Superior Flavor Release and Mouthfeel:** UNICBS compounds boast a better melting rate, resulting in superior flavor release and mouthfeel.
- Perfect for Moulded Tablet:** Ideal for compound tablet, easy mould release and imparts a glossy finish.
- Thin and Snappy:** Its low viscosity, thanks to its high lauric content, allows it to stretch thinly upon setting with a satisfying snap.
- Customizable Solid Fat Content:** Enjoy the flexibility to custom-make Solid Fat Content for various applications.

Quality You Can Trust

We take immense pride in providing you with UNICBS of the highest quality. Our cocoa butter substitute is made from premium ingredients, subjected to stringent quality control measures, and supported by a world-class analytical laboratory.

Dietary Flexibility

UNICBS is vegetarian-friendly and suitable for a wide range of dietary preferences, ensuring everyone can savour the magic of confectioneries.

Available in Your Preferred Format

UNICBS is available in cartons, 1mt blocks, or bulk quantities, making it convenient for your specific needs. Unlock the potential of UNICBS and embark on a chocolatey journey that will leave everyone craving for more.



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