

Experience the confectionery revolution with VelviCote, a CBE solution series that empowers you to create chocolates beyond compare. Unlock the true potential of your recipes, from flavour release to texture optimization, and embrace consistent quality that leaves a lasting impression. Step into a world where innovation meets tradition, and where your confections stand as a testament to excellence. Choose VelviCote – where quality, creativity, and taste converge.



**Confectionery
revolution to
create chocolate
beyond compare.**

Want to find out more?

For more information on the VelviCote fats,
please contact velvi-cote.com/contact

VelviCote

PREMIUM COATING FATS

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**rich &
shiny**

**coating
fats**



AN OLENEX BRAND

Elevate Your Confections with Superior CBE Solutions

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VelviCote SOFT CBE

Enhance Flavour,
Minimize Fat Bloom

Experience the art of chocolate-making like never before with VelviCote Soft CBE. Crafted to perfection, this speciality fat is the ideal choice for optimizing dark chocolate and compound recipes. Its unique formulation not only decreases fat bloom but also enhances flavour release, providing an extraordinary sensory experience that sets your creations apart. Discover the perfect harmony of competitiveness, functionality, and quality with VelviCote Soft CBE.



VelviCote ALLROUND CBE

Consistency, Gloss,
and Reliability

Unveil the true potential of your chocolate products with VelviCote all-round CBE. Boasting technical properties akin to cocoa butter, this versatile solution seamlessly replaces cocoa butter in any product type. Whether it's dark or milk chocolate, VelviCote all-round CBE counteracts natural variations in cocoa butter, ensuring consistent quality and impeccable taste. Watch as your creations maintain their glossy allure, standing strong against the test of time.



VelviCote HARD CBE

Craft Texture,
Solidify Success

Achieve chocolate perfection with VelviCote Hard CBE, meticulously crafted to enhance the texture of softer chocolates. Elevate your products with a delightful firmness that delivers a satisfying snap upon every bite. This specialized solution stabilizes softer cocoa butter grades and milk-fat-containing chocolates, while ensuring resilience against temperature fluctuations during storage. With VelviCote Hard CBE, achieve the desired texture, stability, and success in your final creations.