

FOOD GRADE WAXES BY KOSTER KEUNEN

WAXES AVAILABLE

Beeswax (E901)

Candelilla Wax (E902)

Carnauba Wax T1 (E903)



FEATURES AND BENEFITS

- **Film Formation:** Create a protective barrier, ensuring freshness.
- **Moisture Barrier:** Maintain succulence for longer periods.
- **Gloss Enhancement:** Imparts an irresponsible glossy finish.
- **Slip Properties:** Enhances texture and ease of handling.
- **Extended Shelf Life:** Prolong the shelf life of your products.

MAIN APPLICATIONS

- **Glazings and Coatings:** Elevate appearance and texture of confectioneries, pastries, and baked goods.
- **Confectionery:** Provide shine, prevent sticking, and improve texture in chocolates, candies, and chewing gum.
- **Fresh Produce Coating:** Maintain freshness, prevent moisture loss, and enhance appearance in fruits and vegetables.
- **Cheese Coating:** Prevent moisture loss, mold growth, and provide a protective barrier.
- **Packaging:** Provide a moisture barrier and improve durability.

Experience the quality and versatility of our food grade waxes. Contact us for custom solutions tailored to your specific needs!