



CHOCKEX PREMIUM BLOND

OVERVIEW

Not white, nor milk. This high quality non-tempering coating has an caramelized taste of browned butter. Made from RSPO certified segregated palm oil. Does not contain any hydrogenated fat. Free from soy.

Chockex is an alternative to regular chocolate and can be used for coating, dipping and much more. This high quality product is suitable for decoration and moulding. It gives a nice shine and a hard break.

One of the greatest benefits of Bakels Chockex is that it does not contain cocoa butter, which makes it easy to use as it does not require any tempering.

Our Chockex is available as Dark, White, Light, Blond and Ruby.

USAGE

To be melted in double sauce-pan or in a microwave oven. The temperature of the melted product should not exceed +45°C (113F). The product should not be tempered.

INGREDIENTS

sugar, vegetable oil (palm kernel, shea) and vegetable fat (palm, shea), SKIM MILK powder, CREAM powder, BUTTER MILK powder, emulsifier sunflower lecithin, fat reduced cacao powder, salt, caramelised sugar

PACKAGING

Code	Size	Type	Palletisation
523710	12,5 kg	Bag	40x12,5

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,450.00
Energy (kcal)	590.00
Fat (g)	40.00
of which saturated (g)	19.00
Carbohydrate (g)	57.00
of which saccharides (g)	56.00
Protein (g)	2.00
Sodium (g)	0.00
corresponds to approx (g salt)	0.00



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

365 days



TYPE

Pellets



ALLERGENS

MILK (Skim milk powder, cream powder, butter milk powder, contains lactose)



CATEGORY

Chockex Compound Coating



INGREDIENT FEATURES

RSPO



FINISHED PRODUCT

Cake, Confectionery, Dessert



BRANDS

Bakels



FUNCTION

Decoration, Flavouring