



CHOCKEX PREMIUM LIGHT

OVERVIEW

A high-quality non-tempering compound with an excellent taste of milk chocolate. 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. It gives a nice shine and a hard snap. One of the greatest benefits is that it does not contain cocoa butter, which makes it easy to use as it does not require any tempering.

Available as [Dark](#), [White](#), [Light](#), [Blond](#) and [Ruby](#).

USAGE

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

INGREDIENTS

sugar, vegetable oil (palm kernel, shea), vegetable fat (palm, shea), SKIM MILK powder, fat reduced cocoa powder 5%, emulsifier sunflower lecithin, salt, vanillin

PACKAGING

Code	Size	Type	Palletisation
520711	12,5 kg	Bag	40x12,5
520713	25 kg	Bag	20x25
520710	900 kg	Tank	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,400.00
Energy (kcal)	580.00
Fat (g)	38.00
of which saturated (g)	32.00
Carbohydrate (g)	55.00
of which saccharides (g)	54.00
Protein (g)	3.50
Sodium (g)	0.50
corresponds to approx (g salt)	0.16



STORAGE

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



SHELF LIFE

365 days



TYPE

Pellets



ALLERGENS

Milk (skim milk powder)



CATEGORY

Chockex Compound Coating



INGREDIENT FEATURES

RSPO



FINISHED PRODUCT

Confectionery, Dessert



BRANDS

Bakels



FUNCTION

Decoration, Flavouring