



CHOCKEX PREMIUM WHITE NATURAL FLAVOUR

OVERVIEW

A high quality non-tempering coating with an excellent taste of white chocolate with natural vanilla flavour. Made from segregated certified RSPO 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 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 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 fat and oil (palmkernel, palm and shea), SKIM MILK powder, emulsifier sunflower lecithin, salt, natural flavouring

PACKAGING

Code	Size	Type	Palletisation
520911	12,5 kg	Bag	40x12,5

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,450.00
Energy (kcal)	580.00
Fat (g)	38.00
of which saturated (g)	32.00
Carbohydrate (g)	58.00
of which saccharides (g)	58.00
Protein (g)	3.00
Sodium (g)	0.00
corresponds to approx (g salt)	0.18



STORAGE

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



SHELF LIFE

365 days



TYPE

Pellets



ALLERGENS

Milk



CATEGORY

Chockex Compound Coating



INGREDIENT FEATURES

Natural flavour, RSPO



FINISHED PRODUCT

Brownie, Cake, Confectionery
, Cookies, Cupcake, Dessert,
Eclairs



BRANDS

Bakels



FUNCTION

Decoration, Flavouring