



CHOCKEX PREMIUM DARK

OVERVIEW

A high quality non-tempering coating with an excellent taste of dark chocolate. Suitable for coating and moulding. 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 break. 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), vegetable oil (palm, shea), fat reduced cocoa powder 15%, emulsifier sunflower lecithin, vanillin

PACKAGING

Code	Size	Type	Palletisation
520812	12,5 kg	Bag	40x12,5
520811	25 kg	Bag	20x25

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,350.00
Energy (kcal)	570.00
Fat (g)	38.00
of which saturated (g)	32.00
Carbohydrate (g)	49.00
of which saccharides (g)	48.00
Protein (g)	3.50
Sodium (g)	0.00
corresponds to approx (g salt)	0.01



STORAGE

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



SHELF LIFE

365 days



TYPE

Pellets



ALLERGENS

May contain traces of milk



CATEGORY

Chockex Compound Coating, Industrial ingredients



INGREDIENT FEATURES

Halal, Kosher, Rain Forrest Alliance (Kakao), RSPO



FINISHED PRODUCT

Cake, Confectionery, Cookies, Dessert, Pastry, Sweet goods



BRANDS

Bakels



FUNCTION

Decoration, Flavouring