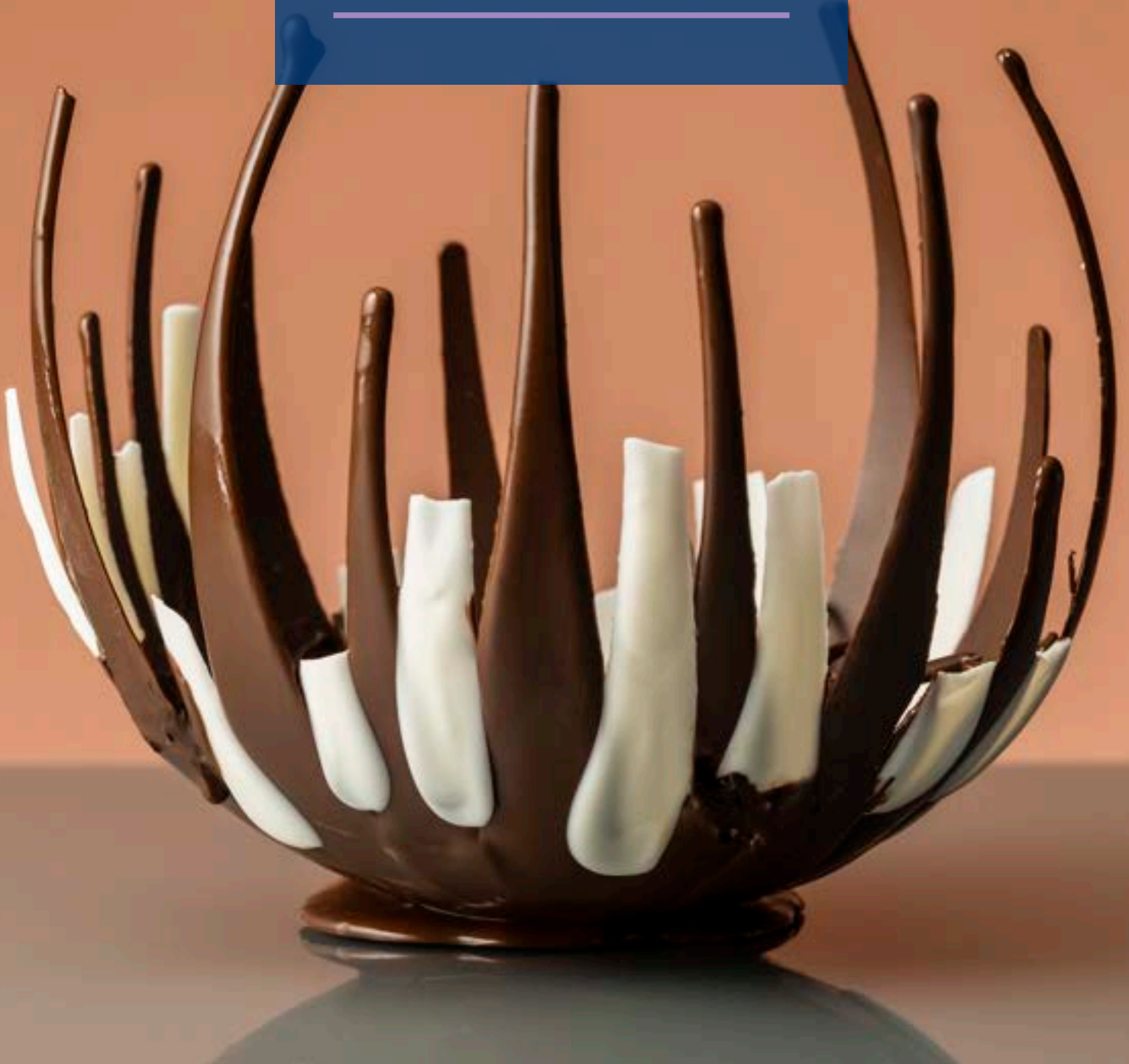




BAKERY INGREDIENTS SINCE 1904

Bakels products

CHOCKEX



Discover

BAKELS CHOCKEX COMPOUND COATING

Chockex is an effective alternative to chocolate and is suitable for all applications where you want a taste, look and mouthfeel alike to chocolate. The advantage of **Chockex** is that, unlike chocolate, it does not contain cocoa butter, which makes it easy to use as it does not require any tempering.



Our **Chockex** range consists of several different colours and tasty flavours with the optimal consistency and viscosity.

Chockex, in addition to dipping and coating, is also suitable for decorating and moulding. It gives a delightful shine with a hard snap, just the way you want it. With a high cocoa content in the product, quality-assured production in our factory in Sweden, we dare to promise you that the product will take your pastries and confectionery to the next level.



Made in Sweden

MANUFACTURED IN GOTHENBURG

Our **Chockex** range is manufactured in Sweden, something we are really proud of. We know that you need products that you, with confidence can rely on.

Production takes place from start to finish in our specially equipped factory. This enables us to have full control and focus, from the carefully selected raw materials, to the final quality control.

THE RIGHT CHOICE FOR INDUSTRIAL USE

Bakels **Chockex** is an excellent choice for industrial production. The products versatility and stability simplifies and increases the cost-efficiency of your production. With product development being in close proximity to production, we have the ability to adapt the product to meet your specific needs.

So, have you got a specific requirement, challenge us, we can help you!

Psst!

CHOCKEX CAN BE
DELIVERED IN FLUID
OR SOLID FORM





PRODUCT INFORMATION



Packaging

25 kg bag, 12,5 kg bag



Shelf life

12 months



Storage

Dry conditions, not over normal room temperature (max 25°C, max 65% humidity).



Use

Heat in a water bath or microwave oven. The temperature of the melted product should not exceed +45°C (113F).



Features

Certified segregated palm oil must be produced according to the principles and criteria established by the RSPO, which verifies that forests are protected, and social and environmental safeguards are met during the oils production and harvest. All our Chockex* are made on segregated palm oil certified by RSPO and free from hydrogenated fat.

Our Chockex range are free from soy.

Contact us if you are interested in knowing more about our Kosher and Halal certifications.



*Exclusive Chockex Premium Dark Vegan PF.



DISCOVER OUR CHOCKEX RANGE

OVERVIEW *Chockex*

- ✓ A good snap
- ✓ A pleasant taste of chocolate
- ✓ Can be used in a wide variety of applications

CHOCKEX DARK

Art nr: 521410
Colour: Dark brown
Form: Chips
Package: 25 kg bag
Snap: 🍵 🍵

CHOCKEX WHITE

Art nr: 521470
Tastes: Like white chocolate
Colour: White
Form: Chunks
Package: 25 kg bag
Snap: 🍵 🍵

CHOCKEX LIGHT

Art nr: 521440
Tastes: Like milk chocolate
Colour: Light brown
Form: Chips
Package: 25 kg bag
Snap: 🍵 🍵

OVERVIEW *Chockex Premium*

- ✓ An exceptional snap
- ✓ A rich taste of chocolate (more cacao powder/milk/cream in the product)
- ✓ Can be used in a wide variety of applications
- ✓ Exists in several different flavours and colours

CHOCKEX PREMIUM DARK

Art nr: 5208XX*

Tastes: Like dark chocolate

Colour: Dark brown

Form: Chips

Package: 25 kg bag, 12,5 kg bag

Snap: 🍴 🍴 🍴 🍴 🍴

CHOCKEX PREMIUM LIGHT

Art nr: 5207XX*

Tastes: Like milk chocolate

Colour: Light brown

Form: Chips

Package: 25 kg bag, 12,5 kg bag

Snap: 🍴 🍴 🍴 🍴 🍴

CHOCKEX PREMIUM WHITE

Art nr: 5206XX*

Tastes: Like white chocolate

Colour: White

Form: Chunks

Package: 25 kg bag, 12,5 kg bag

Snap: 🍴 🍴 🍴 🍴 🍴

Psst! This also exist with natural flavour

CHOCKEX PREMIUM RUBY

Art nr: 521710

Tastes: A berry and fresh taste with a nice pink colour. All natural from the ruby cacao bean.

Colour: Pink

Form: Chunks

Package: 12,5 kg bag

Snap: 🍴 🍴 🍴 🍴 🍴

CHOCKEX PREMIUM BLOND

Art nr: 523710

Tastes: Like caramelized brown sugar

Colour: Beige

Form: Chunks

Package: 12,5 kg bag

Snap: 🍴 🍴 🍴 🍴 🍴

* XX = Article number depending on which packaging you choose. Talk to your sales contact who will provide you with the best option suited for you.

CHOCKEX PREMIUM DARK NO ADDED SUGAR

Art nr: 521210

Tastes: Like dark chocolate

Tastes: Dark brown

Form: Chips

Package: 12,5 kg bag

Snap: 🍵🍵🍵🍵

CHOCKEX PREMIUM DARK VEGAN PF

Art nr: 521511

Tastes: Like dark chocolate

Tastes: Dark brown

Form: Chips

Vegan: Yes

Package: 12,5 kg bag

Snap: 🍵🍵🍵🍵

PALM OIL
FREE & VEGAN

CHOCKEX PREMIUM DARK SOFT

Suitable for covering soft cakes.

Art nr: 520410

Tastes: Like dark chocolate

Colour: Dark brown

Form: Chunks

Package: 12,5 kg carton

Snap: 🍵🍵🍵



Did you know?

- We have manufactured and delivered Chockex worldwide from Gothenburg since 1978.
- Each batch undergoes several stringent quality tests. Amongst other things, the particle size is measured, viscosity, taste and colour. This provides you with a product that has a silky mouthfeel, rich taste and an easy-to-handle texture.
- All our Chockex* are made on segregated palm oil certified by RSPO and free from hydrogenated fat.
- Our Chockex range are free from soy.
- Chockex is delivered in an easy-to-handle format, either as a round or square shape, for easier application, handling and storage.
- Can be delivered in fluid or solid form. Ask your sales contact for more information.

*Exclusive Chockex Premium Dark Vegan PF.



CHOCKEX COOKIES

INGREDIENTS

Bakels Muffin & Cake	
Butter	500 g
Brown sugar	300 g
Chocolate chips	100 g
Bakels Chockex Premium Dark	80 g
Bakels Chockex Premium White	
Bakels Chockex Premium Light	
Bakels Chockex Premium Blond	

PRODUCTS USED

- Art nr: Bakels Muffin & Cake **376511**
- Art nr: Bakels Chockex Premium Dark **5208XX***
- Art nr: Bakels Chockex Premium White **5206XX***
- Art nr: Bakels Chockex Premium Light **5207XX***
- Art nr: Bakels Chockex Premium Blond **523710**

* XX = Article number depending on which packaging you choose.
Talk to your sales contact who will provide you with the best option suited for you.

METHOD

Mix all ingredients with a beater into a dough.
Roll out into lengths and place in the fridge.
Once the dough has set, knead into the desired size and bake at 170°C for 12-15 minutes.
Decorate with Bakels Chockex Premium Dark, White, Light and Blond.

Tips!

DIP, RIPPLE OR DRIPP?
EVERYTHING IS POSSIBLE
WITH BAKELS CHOCKEX





CHOCO NAKED CAKE

INGREDIENTS

Bakels Muffin & Cake Choc	1000 g
Egg	350 g
Water	300 g
Rapeseed oil	225 g
Bakels Dark Truffle	170 g
Bakels Chockex Premium Blond	70-90 g
Planed Chockex Premium Dark	80 g

PRODUCTS USED

Art nr: Bakels Muffin & Cake Choc **376611**
Art nr: Bakels Dark Truffle **536911**
Art nr: Bakels Chockex Premium Blond **523710**
Art nr: Bakels Chockex Premium Dark **5208XX***

* XX = Article number depending on which packaging you choose.
Talk to your sales contact who will provide you with the best option suited for you.

METHOD

Mix all ingredients with a beater for 1 minute at low speed. Scrape down the edges and mix for 4 minutes on medium speed.

Fill up approximately 400 g of the mixture into a 18 cm form.

Bake at 160°C for approximately 55 minutes.

Let the chocolate cake base cool and then cut it into three parts. Pipe with whipped Bakels Dark Truffle.

Drizzle melted Bakels Chockex Premium Blond on the edge to make it flow down in a controlled manner.

Decorate with planed Chockex Premium Dark.



**VISIT OUR WEBSITE
FOR MORE INSPIRATION**



 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

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