



CHOCKEX PREMIUM DARK

OVERVIEW

Dark Coating Chocolate – Chockex is an effective alternative to chocolate and is suitable for all applications where you want a taste, look, and mouthfeel similar 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. Chockex, in addition to dipping and coating, is also suitable for decorating and molding. It gives a delightful shine with a hard snap, just the way you want it. With the product formulations, and quality-assured production in our factory in Sweden.

This is a high-quality non-tempering coating with an excellent taste of dark chocolate. Made from **RSPO-certified segregated palm oil**. Does not contain any hydrogenated fat. Free from soy.

Also available in [White](#).

USAGE

To be melted in a double sauce-pan or in a microwave oven. The temperature of the melted coating should not exceed +113°F. 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
5208XX	27.5 lb (12.5 kg)	Paper bag	
5208XX	55 lb (25 kg)	Bag	
5208XX	1102 lb (500 kg)	Bag	
5208XX	1984-2204 lb (900-1000 kg)	Heated Tank	



STORAGE

relative humidity max 65%,
room temperature up to 77°F



SHELF LIFE

365 days



TYPE

Round Chips



ALLERGENS

May contain traces of milk



CATEGORY

Chocolate Coatings - Chockex



INGREDIENT FEATURES

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



FINISHED PRODUCT

Cake, Confectionery, Cookies
, Cup Cakes, Dessert, Pastry



BRANDS

Bakels



FUNCTION

Decoration, Flavoring