

# 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 the products formulations, 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. That is why we take great care in everything we do, from the selection of raw materials to the final quality control before the product is finished.



## 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!



Pest!
CHOCKEX CAN BE
DELIVERED IN FLUID
OR SOLID FORM

#### Available package sizes

27.5 lb/12.5 kg and 55 lb/25 kg bag 1102 lb/500 kg big bag 1984-2204 lb/900-1000 kg heated tank

Talk to us find out the best suited option for you!

# 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: Round chips Snap: ひひひひ

#### CHOCKEX PREMIUM LIGHT

**Art nr:** 5207XX\*

Tastes: Like milk chocolate Colour: Light brown Form: Round chips Snap: ♡♡♡♡♡

#### CHOCKEX PREMIUM WHITE

**Art nr:** 5206XX\*

Tastes: Like white chocolate

**Colour:** White

Form: Rectangular chunks Snap: ひひひひ

Dest! This also exist with natural flavour

#### **CHOCKEX PREMIUM RUBY**

**Art nr:** 5217XX\*

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

Colour: Pink

Form: Rectangular chunks Snap: ひひひひひ

#### CHOCKEX PREMIUM BLOND

**Art nr:** 5237XX\*

Tastes: Like caramel/browned butter

Colour: Beige

Form: Rectangular chunks Snap: ひひひひ

### CHOCKEX PREMIUM DARK NO ADDED SUGAR

**Art** nr: 5212XX\*

Tastes: Like dark chocolate

Tastes: Dark brown Form: Round chips Snap: ででで

#### CHOCKEX PREMIUM DARK SOFT

Suitable for covering soft cakes.

**Art nr:** 5204XX\*

Tastes: Like dark chocolate Colour: Dark brown Form: Round chips Snap: ♡♡♡

#### CHOCKEX PREMIUM DARK VEGAN PF

**Art nr:** 5215XX\*

Tastes: Like dark chocolate
Colour: Dark brown
Form: Round chips

Snap: ប្រប្ប



Talk to your sales contact who will provide you with the best option suited for you.

<sup>\*</sup> XX = Article number depending on which packaging you choose.

# OVERVIEW Chockex

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

## CHOCKEX DARK

**Art nr:** 5214XX\*

astes: Like dark chocolate

**Colour:** Dark brown **Form:** Round chips

Snap: ♥ ♥

## **CHOCKEX LIGHT**

**Art nr:** 5214XX\*

Tastes: Like milk chocolate

**Colour:** Light brown **Form:** Round chips

Snap: 🏗 🖫

## **CHOCKEX WHITE**

**Art nr:** 5214XX\*

**Tastes:** Like white chocolate

Colour: White

Form: Rectangular chunks

Snap: 🏗 🖫











# PRODUCT INFORMATION



#### **Packaging**

27.5 lb/12.5 kg bag, 55 lb/25 kg bag, 1102 lb/500 kg big bag, 1984 - 2204 lb/900-1000 kg heated tank



#### **Shelf life**

12 months



#### **Storage**

Dry conditions, not over normal room temperature (max 77°F/25°C, max 65% humidity).



#### Use

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



### Features

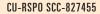
Certified segregated palm oil must be produced according to the principles and criteria established by the RSPO, which verifies that forests are protected, and social and environmental safeguards are met during the oils production and harvest. All our Chockex\* are made on segregated palm oil certified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

Our Chockex range are free from soy.

The cocoa we use in the products are Rainforest Alliance Certified.

All Chockex are certified by Halal and Kosher.













- We have manufactured and delivered Chockex worldwide from Gothenburg since 1978.
- Each batch undergoes several stringant 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.
- The cocoa we use in the products are Rainforest Alliance Certified.
- 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.





BAKERY INGREDIENTS SINCE 1904

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