



BAKERY INGREDIENTS SINCE 1904

Bakels

CHOCKEX



CERTIFIED

Contains certified sustainable palm oil.

www.rspo.org



Cocoa

FIND OUT MORE AT RA.ORG

CU-RSPO SCC-827455
SEGREGATED PALM OIL

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!



Psst!

**CHOCKEX CAN BE
DELIVERED IN FLUID
OR SOLID FORM**

Available package sizes

275 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: 🍪 🍪 🍪 🍪 🍪

CHOCKEX PREMIUM BLOND

Art nr: 5237XX*

Tastes: Like caramel/browned butter

Colour: Beige

Form: Rectangular chunks

Snap: 🍪 🍪 🍪 🍪 🍪

CHOCKEX PREMIUM LIGHT

Art nr: 5207XX*

Tastes: Like milk chocolate

Colour: Light brown

Form: Round chips

Snap: 🍪 🍪 🍪 🍪 🍪

CHOCKEX PREMIUM DARK NO ADDED SUGAR

Art nr: 5212XX*

Tastes: Like dark chocolate

Tastes: Dark brown

Form: Round chips

Snap: 🍪 🍪 🍪 🍪

CHOCKEX PREMIUM WHITE

Art nr: 5206XX*

Tastes: Like white chocolate

Colour: White

Form: Rectangular chunks

Snap: 🍪 🍪 🍪 🍪 🍪

Psst! This also exist with natural flavour

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 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: 🍪 🍪 🍪 🍪 🍪

CHOCKEX PREMIUM DARK VEGAN PF

Art nr: 5215XX*

Tastes: Like dark chocolate

Colour: Dark brown

Form: Round chips

Snap: 🍪 🍪 🍪 🍪

PALM OIL
FREE & VEGAN

* 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.

OVERVIEW *Chockex*

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

CHOCKEX DARK

Art nr: 5214XX*

Tastes: 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.



CU-RSPO SCC-827455



Cocoa

FIND OUT MORE AT RA.ORG



*Except Chockex Premium Dark Vegan PF which is free from palm oil.

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.
- 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.

*Except Chockex Premium Dark Vegan PF which is free from palm oil.



VISIT OUR WEBSITE
FOR MORE INSPIRATION



 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

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