



CHOCKEX – DARK

OVERVIEW

Tastes like dark chocolate and is used in the same way for coating and dipping.

BENEFITS INCLUDE:

- Excellent for decorating
- Produced in convenient pellets
- Suitable for industrial use
- Made from RSPO-certified segregated palm oil
- Does not contain hydrogenated fat
- Soya free
- Does not contain cocoa butter, which makes it easy to use, as it does not require any tempering

Download brochure [here](#).

Chockex also available in: [Premium – White](#), [Premium – White \(natural flavour\)](#), [Premium – Ruby](#), [Premium – Dark](#), [Premium – Dark Vegan PF](#), [Premium – Dark Soft Coating](#), [Premium – Dark \(No added sugar\)](#), [Premium – Blond](#), [Premium – Light](#), [White](#), [Light](#).

USAGE

To be melted in a double sauce-pan or in a microwave oven. The temperature of the melted product should not exceed +45°C (113°F). The product should not be tempered.

INGREDIENTS

Sugar, Vegetable oil (palm kernel, rapeseed, shea), Vegetable fat (palm,shea), Fat reduced coca powder 9%, Emulsifier (E322 Sunflower Lecithin), Vanillin

PACKAGING

Code
521410

Size
25kg

Type
Bag

Palletisation
20



STORAGE

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



SHELF LIFE

365 days



TYPE

Pellets



ALLERGENS

Milk



CATEGORY

Icings, Coverings & Fillings



INGREDIENT FEATURES

Halal, Kosher, RSPO



FINISHED PRODUCT

Brownie, Cake, Choux, Confectionery, Cookies, Croissant, Cupcake, Dessert, Doughnut, Éclair, Muffin, Snack cake, Sweet Good



BRANDS

Chockex



FUNCTION

Decoration, Flavouring