



CHOCKEX PREMIUM — BLOND

OVERVIEW

Not white, nor milk. A high quality non-tempering coating and alternative to chocolate, with an excellent caramelsied taste of browned butter.

BENEFITS INCLUDE:

- Suitable for coating and moulding
- Gives a nice shine and hard snap
- 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 – Light](#), [White](#), [Dark](#), [Light](#).

USAGE

To be melted in 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, shea), Vegetable fat (palm,shea), Skimmed Milk Powder, Emulsifier (E322 Sunflower Lecithin), Fat-reduced Cocoa Powder, Salt, Caramelised Sugar

PACKAGING

Code
523710

Size
12.5kg

Type
Bag

Palletisation
40



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

RSPO



FINISHED PRODUCT

Cake, Confectionery, Dessert



BRANDS

Chockex



FUNCTION

Decoration, Flavouring