



## CHOCKEX PREMIUM – BLOND

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 (113F). 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

Compound Chocolate



### FINISHED PRODUCT

Cake, Confectionery, Dessert