



CHOCKEX PREMIUM – DARK VEGAN PF

OVERVIEW

A high quality non-tempering coating with an excellent taste of dark chocolate. The alternative to regular chocolate can be used for coating, dipping and much more, giving a nice shine and hard break.

BENEFITS INCLUDE:

- Suitable for coating and moulding
- Does not contain cocoa butter, which makes it easy to use as it does not require any tempering
- Palm free
- Vegan suitable
- Free from soya

Download brochure [here](#).

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

USAGE

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

INGREDIENTS

Sugar, Fully hydrogenated vegetable oil (coconut, rapeseed), Fat-reduced Cocoa Powder, Emulsifier (E322 Sunflower Lecithin), Natural Flavouring

PACKAGING

Code
521511

Size
12.5kg

Type
Bag

Palletisation
40



STORAGE

Max. 65% humidity



SHELF LIFE

365 days



TYPE

Chunks



ALLERGENS

May contain traces of milk



CATEGORY

Icings, Coverings & Fillings



INGREDIENT FEATURES

Halal, Kosher, Palm free,
Soya free, Vegan suitable



FINISHED PRODUCT

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



BRANDS

Chockex



FUNCTION

Decoration, Flavouring