



## CHOCKEX PREMIUM — LIGHT

### OVERVIEW

A high quality non-tempering compound, an alternative to chocolate with an excellent taste of milk chocolate.

#### 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 – Blond](#), [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. The product should not be tempered.

## INGREDIENTS

Sugar, Vegetable oil (palm kernel, shea), Vegetable fat (palm,shea), Skimmed Milk Powder, Fat reduced cocoa powder 5%, Emulsifier (E322 Sunflower Lecithin), Salt, Vanillin

## PACKAGING

Code	Size	Type	Palletisation
520711	12.5kg	Bag	40
520713	25kg	Bag	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

RSPO



### FINISHED PRODUCT

Confectionery, Dessert



### BRANDS

Chockex



### FUNCTION

Decoration, Flavouring