



## CHOCKEX PREMIUM – RUBY

A pink Chockex with a berry, fresh and slightly sour taste, the alternative to chocolate is all natural from the Ruby cacao bean and is excellent for decorating and moulding.

Ruby is the fourth type of chocolate after dark, milk and white. It is made from Ruby cocoa beans that are selected for its attributes that naturally emphasise the delicious berry flavour and the pink colour tone. Meaning no additives needed to boost the already unique ingredient. Ruby's slightly sour taste with sweet fruity notes enriches your pastries with a luxurious feel – the natural way.

### **BENEFITS INCLUDE:**

- Appetising slightly sour taste with sweet fruity notes
- Suitable for coating and moulding
- Does not contain cocoa butter, which makes it easy to use, as it does not require any tempering

Download brichure [here](#).

Chockex also available in: [Premium – White](#), [Premium – White \(natural flavour\)](#), [Premium – Dark](#), [Premium – Dark Vegan PF](#), [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 product should not exceed +40°C (104F). The product should not be tempered.

## INGREDIENTS

Sugar, Vegetable oil (palm, shea), Vegetable fat (palm,shea), Skimmed Milk Powder, Ruby cocoa mass (3%), Acidity Regulator (E330), Emulsifier (E322 Sunflower Lecithin), Natural Flavouring

## PACKAGING

**Code**

521710

**Size**

12.5kg

**Type**

Bag

**Palletisation**

40

**STORAGE**

max 65% humidity

**SHELF LIFE**

365 days

**TYPE**

Chunks

**ALLERGENS**

Milk

**CATEGORY**

Compound Chocolate

**FINISHED PRODUCT**

Brownie, Cake, Cheesecake, Choux, Confectionery, Cookie, Croissant, Cupcake, Dessert, Doughnut, Muffin, Profiterole, Snack cake, Sponge, Sweet good