



CHOCKEX PREMIUM – RUBY

OVERVIEW

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 brochure [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

Icings, Coverings & Fillings



INGREDIENT FEATURES

Natural, RSPO



FINISHED PRODUCT

Brownie, Cake, Cheesecake,
Choux, Confectionery,
Cookies, Croissant, Cupcake,
Dessert, Doughnut, Éclair,
Muffin, Profiteroles, Snack
cake, Sponge, Sweet Good



BRANDS

Chockex



FUNCTION

Decoration, Flavouring