



CHOCKEX PREMIUM – WHITE NATURAL FLAVOUR

OVERVIEW

A high quality non-tempering coating and alternative to chocolate, with an excellent taste of white chocolate with natural vanilla flavour.

BENEFITS INCLUDE:

- Natural vanilla flavour
- 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 – Ruby](#), [Premium – Dark](#), [Premium – Dark Vegan PF](#), [Premium – Dark Soft Coating](#), [Premium – Dark \(No added sugar\)](#), [Premium – Blond](#), [Premium – Light](#), [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 fat and oil (palm kernel, palm, shea), Skimmed Milk Powder, Emulsifier (E322 Sunflower Lecithin), Salt, Natural Flavouring

PACKAGING

Code
520911

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

Icings, Coverings & Fillings



INGREDIENT FEATURES

Natural flavour, RSPO



FINISHED PRODUCT

Brownie, Cake, Confectionery
, Cookies, Cupcake, Dessert,
Éclair



BRANDS

Chockex



FUNCTION

Decoration, Flavouring