



CHOCKEX PREMIUM – WHITE

OVERVIEW

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

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 \(natural flavour\)](#), [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 double sauce-pan or in a microwave oven. The temperature of the melted product should not exceed +45°C (113F). The product should not be tempered.

INGREDIENTS

Sugar, Vegetable oil (palm kernel, shea), Vegetable fat (palm,shea), Skimmed Milk Powder, Emulsifier (E322 Sunflower Lecithin), Salt, Vanillin

PACKAGING

Code	Size	Type	Palletisation
520611	12.5kg	Bag	40
520615	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

Cake, Confectionery, Dessert



BRANDS

Chockex



FUNCTION

Decoration, Flavouring