



CHOCKEX DARK

OVERVIEW

Tastes like dark chocolate and is used in the same way for coating and dipping. Excellent for decorating. One of the greatest benefits with our Chockex is that it does not contain cocoa butter, which makes it easy to use as it does not require any tempering.

Produced in the shape of pellets.

Suitable for industrial use.

This product does not contain any hydrogenated fat nor trans fat. Also free from soy.

Our Chockex range is available as Dark, White and Light.

Also discover our Chockex Premium Range with a harder snap and greater taste. Chockex Premium is available as Dark, White, Light, Blond and Ruby.

USAGE

To be melted in a double sauce-pan or in a microwave oven. The temperature of the melted product should not exceed +45°C (113°F). The product should not be tempered.

INGREDIENTS

sugar, vegetable oil (palmkernel, rapeseed, shea), vegetable fat (palm, shea), fat reduced cocoa powder (9%), emulsifier sunflower lecithin, vanillin

PACKAGING

Code	Size	Type	Palletisation
521410	25 kg	Bag	20x25kg

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,400.00
Energy (kcal)	580.00
Fat (g)	38.00
of which saturated (g)	27.00
Carbohydrate (g)	55.00
of which saccharides (g)	54.00
Protein (g)	2.00
Sodium (g)	0.50
corresponds to approx (g salt)	0.00



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

365 days



TYPE

Pellets



ALLERGENS

May contain traces of milk



CATEGORY

Chockex Compound Coating,
Industrial ingredients



INGREDIENT FEATURES

Halal, Kosher, Rain Forrest Alliance (Kakao), RSPO



FINISHED PRODUCT

Brownie, Cake, Confectionery,
Cupcake, Dessert, Doughnut, Eclairs,
Muffin, No bake, Pastry, Snack cakes,
Sweet goods



BRANDS

Bakels



FUNCTION

Decoration, Flavouring