



# CHOCKEX PREMIUM WHITE

## OVERVIEW

A high quality non-tempering coating with an excellent taste of white chocolate. Made from segregated certified RSPO palm oil. Does not contain any hydrogenated fat. Free from soy.

Chockex is an alternative to regular chocolate and can be used for coating, dipping and much more. This high quality product is suitable for decoration and moulding. It gives a nice shine and a hard snap.

One of the greatest benefits of Bakels Chockex is that it does not contain cocoa butter, which makes it easy to use as it does not require any tempering.

Our Chockex is available as Dark, White, Light, Blond and Ruby.

## INGREDIENTS

sugar, vegetable oil (palm kernel, shea), vegetable fat (palm, shea), SKIM MILK powder, emulsifier sunflower lecithin, salt, vanillin

## PACKAGING

Code	Size	Type	Palletisation
520611	12,5 kg	Bag	40x12.5kg
520615	25 kg	Bag	20x25kg
520600	12 kg	Carton	72x12kg

## NUTRITIONAL INFORMATION

### Type

Energy (kJ)	2,450.00
Energy (kcal)	580.00
Fat (g)	38.00
of which saturated (g)	32.00
Carbohydrate (g)	58.00
of which saccharides (g)	58.00
Protein (g)	3.00
Sodium (g)	0.00
corresponds to approx (g salt)	0.18



### STORAGE

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



### SHELF LIFE

365 days



### TYPE

Pellets



### ALLERGENS

Milk (skim milk powder)



### CATEGORY

Chockex Compound Coating



### INGREDIENT FEATURES

RSPO



### FINISHED PRODUCT

Cake, Confectionery, Dessert



### BRANDS

Bakels



### FUNCTION

Decoration, Flavouring