



CHOCKEX SUPREME

The advent of non-tempering compounded chocolate coatings is not new. They have, in the majority of bakeries in the English speaking world at least, replaced chocolate couverture. Bakels have been manufacturing these compounds for twenty years at least and have re-equipped all their plant in recent years to produce chips rather than the traditional blocks or slabs. At the customer level, they are much easier to use with quick melt down. If you want to shave or grate the product, just melt Chockex Supreme and pour into a clean cake block tin and turn out once set. Chockex Supreme eaten on its own is as smooth and clean eating as many confectionery chocolates. The selected fats used in Chockex Supreme also contribute greatly to the handling properties. The coating will be found to withstand temperatures at which couverture would soften or melt. The coating does not crack or become dull and because of these features it is a pleasure to work with. If the product should be found to be too thick for certain applications it may be thinned down by the addition of 10% – 20% of a hard setting vegetable fat at the melt down stage.

USAGE

Premium quality dark compound chocolate for topping, coating, and decorating a wide range of confectionery products.

INGREDIENTS

Sugar, Vegetable Fat [Vegetable Oil, Emulsifiers (322-Soy, 492)], Cocoa Powder (15%), Milk Solids, -, Salt, Natural Flavour

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	2,270.00
Protein (g)	3.10
Fat (g)	36.90
Carbohydrate (g)	51.60
Sugars (g)	49.40
Dietary Fibre (g)	6.30
Sodium (mg)	61.00

ADDITIONAL INFORMATION

Heat in a bain marie or double saucepan before use. Do not allow the CHOCKEX temperature to exceed 44°C.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



ALLERGENS

Soy, Milk



CATEGORY

Compound Chocolate, Icings & Coverings



FINISHED PRODUCT

Cake, Slices