



Bakels products

CHOCKEX

Discover

BAKELS CHOCKEX COMPOUND COATING

Chockex is an effective alternative to chocolate and is suitable for all applications where you want a taste, look and mouthfeel alike to chocolate.

The advantage of **Chockex** is that, unlike chocolate, it does not contain cocoa butter, which makes it easy to use as it does not require any tempering.





Our **Chockex** range consists of several different colours and tasty flavours with the optimal consistency and viscosity.

Chockex, in addition to dipping and coating, is also suitable for decorating and moulding. It gives a delightful shine with a hard snap, just the way you want it. With a high cocoa content in the product, quality-assured production in our factory in Sweden, we dare to promise you that the product will take your pastries and confectionery to the next level.



Made in Sweden

MANUFACTURED IN GOTHENBURG

Our **Chockex** range is manufactured in Sweden, something we are really proud of.

We know that you need products that you, with confidence can rely on.

Production takes place from start to finish in our specially equipped factory. This enables us to have full control and focus, from the carefully selected raw materials, to the final quality control.

A close-up photograph of an industrial chocolate-making machine. The machine is made of stainless steel and is producing rows of chocolate-covered almonds. The almonds are arranged in neat, parallel lines on a conveyor belt. The background is slightly blurred, showing more of the machinery and the factory environment.

Psst!

CHOCKEX CAN BE
DELIVERED IN FLUID
OR SOLID FORM

THE RIGHT CHOICE FOR INDUSTRIAL USE

Bakels Chockex is an excellent choice for industrial production. The products versatility and stability simplifies and increases the cost-efficiency of your production.

With product development being in close proximity to production, we have the ability to adapt the product to meet your specific needs.

So, have you got a specific requirement, challenge us, we can help you!



Did you know?

- We have manufactured and delivered **Chockex** worldwide from Gothenburg, since 1978.
- Each batch undergoes several stringent quality tests. Amongst other things, the particle size is measured, viscosity, taste and colour. This provides you with a product that has a silky mouthfeel, rich taste and an easy-to-handle texture.
- **Chockex** is delivered in an easy-to-handle format, either as a round or square shape, for easier application, handling and storage.
- Can be delivered in fluid or solid form. Ask your sales contact for more information.



Light

White

Dark

Blond

Ruby

Chockex

- ✓ A good snap
- ✓ A pleasant taste of chocolate
- ✓ Can be used in a wide variety of applications

CHOCKEX DARK

CHOCKEX LIGHT

CHOCKEX WHITE

Chockex Premium

- ✓ An exceptional snap
- ✓ A rich taste of chocolate
(more cacao powder/milk/cream in the product)
- ✓ Can be used in a wide variety of applications
- ✓ Exists in several different flavours and colours

CHOCKEX PREMIUM DARK

CHOCKEX PREMIUM LIGHT

CHOCKEX PREMIUM WHITE

CHOCKEX PREMIUM BLOND

CHOCKEX PREMIUM RUBY

NEW!

CHOCKEX PREMIUM DARK NO ADDED SUGAR

CHOCKEX PREMIUM DARK VEGAN PF

**PALM OIL
FREE & VEGAN**

NEW!

PRODUCT INFORMATION



Packaging

25 kg bag and 12,5 bag



Shelf life

12 months



Storage

Dry conditions, not over normal room temperature (max 25°C, max 65% humidity).



Use

Heat in a water bath or microwave oven. The temperature of the melted product should not exceed +45°C (113F).





Features

Segregated certified palm oil must be produced according to the principles and criteria established by the RSPO, which verifies that forests are protected, and social and environmental safeguards are met during the oil's production and harvest. All our Chockex* are made on segregated palm oil certified by RSPO and free from hydrogenated fat.

Our Chockex range are free from soy.

Contact us if you are interested in knowing more about our Kosher and Halal certifications.



*Exclusive Chockex Premium Dark Vegan PF.



BAKELS

BAKERY INGREDIENTS SINCE 1904