

COMPOUND CHOCOLATES

PRODUCTS

Ekölite SE 65 L
Dosage: 2%
fat weight

FORMULATION

INGREDIENTS	DOSAGE (%)
Icing Sugar	46.00
Cocoa Butter Substitute (CBS) - Including 2% Sorbitan Tristearates	33.00
Cocoa Powder (10-12% fat)	14.00
Skim Milk Powder	7.00
Soya Lecithin	0.40
Vanilla	As desired

FUNCTIONAL BENEFIT

Bloom prevention agent

PROCEDURE

Chocolate Base Making

1. Weigh sugar, skim milk powder and cocoa powder into a mixing bowl.
2. Add 20-23% of melted fat (specialty fat) into the powder mixture.
3. Mix the ingredients at speed 1 (45°C, 5 - 10minutes).
4. Refine the paste.
5. Weigh the paste and calculate the remaining fat to be added.
6. Add the remaining fat, lecithin and flavourings then proceed to conching.
7. Conche the refined mixture for 2 hours.
8. Keep the chocolate mass at temperature of 20°C.

Moulding & arrangement of samples for test

1. Transfer the chocolate compound to chocolate warmer (set at 50°C) for 2hours (stir it for every 30min).
2. Moulding and cooling.
3. De-moulding and keep the chocolate for observation.

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