

COMPOUND CHOCOLATE

PRODUCT

Ekölite SE 65 L
Dosage: 2%
fat weight

FORMULATION

INGREDIENTS	DOSAGE (%)
Icing Sugar	46.00
Cocoa Butter Substitute (CBS)	32.34
Ekölite SE 65 L	0.66
Cocoa Powder (10-12% fat)	14.00
Skim Milk Powder	7.00
Soya Lecithin	0.40
Vanilla	As desired

PROCEDURE

Chocolate Base Making

1. Weigh sugar, skim milk powder and cocoa powder into a mixing bowl.
2. Add 25-26% of the melted CBS into the powder mixture.
3. Mix the ingredients at low speed, control the temperature at 45°C for 5-10 minutes. Depending on the mixer.
4. Using a roll refiner, refine the paste to obtain fine powder with particle size of 18-20 micron.
5. Weigh the refined paste and calculate the remaining fat to be added.
6. Add the remaining melted CBS, **Ekölite SE 65 L**, lecithin and flavourings then proceed to conching.
7. Conche the refined mixture for 2 hours at 50-55°C.
8. Continue to chocolate bar moulding or keep the chocolate mass at temperature of 20°C.

Note: For lab scale trials, STS can be added to the CBS before melting the fat.

Chocolate Bar Moulding

1. Transfer the chocolate compound to chocolate warmer (set at 50°C) and hold for 2 hours.
2. Proceed with moulding, then cool at 5°C until fully solidify.
3. De-mould the chocolate.
4. Store the chocolate in a cool and dry environment (16-22°C).

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.

FUNCTIONAL BENEFIT

- Bloom prevention agent

