

Chocolate for enrobing applications



Recipe Suggestion

Palsgaard® PGPR 4120

Palsgaard® AMP 4448

Recipe:

	Dark Chocolate	Milk Chocolate	White Chocolate
Sugar	47.82	47.62	53.62
Cocoa liquor (53% fat)	45.00	16.00	-
Cocoa butter	6.30	15.50	25.50
Whole milk fat powder (26% fat)	-	20.00	20.00
Palsgaard® PGPR 4120	0.18	0.18	0.18
Palsgaard® PGPR 4448	0.70	0.70	0.70
Flavour	q.s.	q.s.	q.s.
Total	100.0%	100.0%	100.0%
Fat content	31.0%	30.0%	31.6%

Procedure:

Mix the cocoa liquor with the sugar and with milk powder for milk- and white chocolate and add cocoa butter to approx 23%-27% total fat.
 Mixing temperature 50°C.

- Refine to the desired particle size (typical 20 – 25 micron)
- Conching temperature:
 For milk and white chocolate approx. 55°C.
 For dark chocolate 60 – 80 °C
- Add the remaining fat.
- One hour before ending the conching process, add the emulsifiers and the flavour.
- Cool to the application temperature.