

Chocolate for enrobing applications



Recipe Suggestion

Palsgaard® PGPR 4125

Palsgaard® AMP 4448

Recipe:

| | Dark Chocolate | Milk Chocolate | White Chocolate |
|---------------------------------|-------------------|-------------------|--------------------|
| Sugar | 47.85 | 47.65 | 53.65 |
| 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 4125 | 0.15 | 0.15 | 0.15 |
| Palsgaard® AMP 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.