

## Chocolate for moulding applications

## Recipe Suggestion

Palsgaard® PGPR 4125

Palsgaard® AMP 4448



### Recipe:

|                             | Dark<br>Chocolate | Milk<br>Chocolate | White<br>Chocolate |
|-----------------------------|-------------------|-------------------|--------------------|
| Sugar                       | 49.50             | 49.70             | 55.20              |
| Cocoa liquor (53% fat)      | 45.00             | 16.00             | -                  |
| Cocoa butter                | 4.70              | 13.50             | 24.00              |
| Whole milk fat powder (26%) | -                 | 20.00             | 20.00              |
| Palsgaard® PGPR 4125        | 0.20              | 0.20              | 0.20               |
| Palsgaard® AMP 4448         | 0.60              | 0.60              | 0.60               |
| Flavour                     | q.s.              | q.s.              | q.s.               |
| <b>Total</b>                | <b>100.0%</b>     | <b>100.0%</b>     | <b>100.0%</b>      |
| <b>Fat content</b>          | <b>29.4%</b>      | <b>28.0%</b>      | <b>30.0%</b>       |

### 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.