

Chocolate for enrobing applications

Recipe Suggestion Palsgaard® AMP 4448



Recipe:

	Dark Chocolate	Milk Chocolate	White Chocolate
Sugar	45.90	45.70	51.70
Cocoa liquor (53% fat)	45.00	16.00	-
Cocoa butter	8.40	17.60	27.60
Whole milk fat powder (26%)	-	20.00	20.00
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	33.0%	32.0%	33.5%

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.