

Chocolate for moulding applications

Recipe Suggestion Palsgaard[®] PGPR 4150 Palsgaard[®] AMP 4448



Recipe:

	Dark Chocolate	Milk Chocolate	White Chocolate
Sugar	49.25	49.75	55.25
Cocoa liquor (53% fat)	45.00	16.00	-
Cocoa butter	5.00	13.50	24.00
Whole milk fat powder (26% fat)	-	20.00	20.00
Palsgaard [®] PGPR 4150	0.15	0.15	0.15
Palsgaard [®] AMP 4448	0.60	0.60	0.60
Flavour	q.s.	q.s.	q.s.
Total Fat content	100.0% 29.6%	100.0% 28.0%	100.0% 30.0%

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: ٠ For milk and white chocolate approx. 55°C. For dark chocolate 60 - 80 ℃
- Add the remaining fat. •
- One hour before ending the conching process, add the emulsifiers and the flavour. •
- Cool to the application temperature. •

Identification: Chocolate for moulding PGPR 4150(00444801-ALL-E-RS).doc

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