

Chocolate with Whey Permeate



INGREDIENTS

	Usage Levels (%)
Sugar, powdered, 6X	48.83
Cocoa butter	26.45
Whey permeate	14.40
Chocolate liquor	10.00
Lecithin	0.30
Ethyl vanillin	0.02
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	520kcal
Total Fat	32g
Saturated Fat	19g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	52g
Dietary Fiber	1g
Sugars	47g
Protein	2g
Calcium	8mg
Magnesium	0mg
Phosphorus	0mg
Potassium	0mg
Sodium	10mg
Iron	1mg
Vitamin A	9IU
Vitamin C	0mg

PREPARATION

1. **Combine dry ingredients in a planetary-type mixer with paddle attachment.**
2. **Melt cocoa butter and add the lecithin.**
3. **Add melted chocolate liquor to the dry ingredients and enough melted cocoa butter to make refiners paste.**
4. **Pass the refiners paste through a three-roll refiner set at 2.6-3.1 MPa (375-450 psi) to achieve desired particle size.**
5. **Place the refined paste back into the mixer bowl and using a mantle with low heat, conch into a paste.**
6. **Slowly add the remaining cocoa butter/lecithin mixture into the batch and mix until uniform.**
7. **Place the chocolate into a chocolate melter for at least 24 hours to develop flavors.**
8. **The chocolate is ready to be tempered for use.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.