

# Chocolate



## INGREDIENTS

	Usage Levels (%)
Sugar, powdered, 6X	48.83
Cocoa butter	20.85
<b>Whole milk powder (WMP)</b>	<b>20.00</b>
Chocolate liquor	10.00
Lecithin	0.30
Ethyl vanillin	0.02
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	400kcal
<b>Total Fat</b>	7g
Saturated Fat	2g
Trans Fat	1g
Cholesterol	0mg
<b>Total Carbohydrates</b>	73g
Dietary Fiber	1g
Sugars	28g
<b>Protein</b>	7g
Calcium	2mg
Magnesium	0mg
Phosphorus	3mg
Potassium	0mg
Sodium	230mg
Iron	2mg
Vitamin A	500IU
Vitamin C	1mg

## 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.