

Title (en)
METHOD FOR OBTAINING A CHOCOLATE HAVING IMPROVED BLOOM STABILITY

Title (de)
VERFAHREN ZUR HERSTELLUNG VON SCHOKOLADE MIT VERBESSERTER STABILITÄT GEGENÜBER SCHLEIERBILDUNG

Title (fr)
PROCÉDÉ POUR OBTENIR UN CHOCOLAT AYANT UNE STABILITÉ AMÉLIORÉE VIS-À-VIS DE L'EFFLORESCENCE

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Application
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Abstract (en)
[origin: WO2016068774A1] The invention relates to a method for obtaining a chocolate having improved bloom stability. The method comprises the steps of providing a chocolate comprising a specified fat composition (C1). The fat composition comprises 60.0-95.0 wt% symmetrical triglycerides having C16-C22 saturated fatty acids in the sn-1 and sn-3 positions and oleic acid in the sn-2 position. The fat composition further comprises of 0.1 -5 wt% of an emulsifier not being lecithin. The chocolate stream enters a heating zone (1), wherein the chocolate is completely melted. The chocolate is split into a first chocolate stream (C2) and at least one further chocolate stream (C3). The first chocolate stream (C2) is passed through a crystallization zone (2), wherein the chocolate is subjected to a specified temperature and shear rate. The chocolate streams C2 and C3 are fed into a mixing zone (3), wherein the mixing takes place at a specified temperature to produce mixed chocolate product stream C4.

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