

Chocolate with WPC 34



INGREDIENTS


	Usage Levels (%)
Sugar, powdered, 6X	48.83
Cocoa butter	25.85
Whey protein concentrate, 34% protein (WPC 34)	15.00
Chocolate liquor	10.00
Lecithin	0.30
Ethyl vanillin	0.02
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	530kcal
Total Fat	32g
Saturated Fat	19g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	59g
Dietary Fiber	1g
Sugars	55g
Protein	6g
Calcium	112mg
Magnesium	15mg
Phosphorus	113mg
Potassium	70mg
Sodium	115mg
Iron	1mg
Vitamin A	20IU
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.