

# Chocolate with WPC 80



## INGREDIENTS


	Usage Levels (%)
Sugar, powdered, 6X	70.40
Cocoa butter	10.00
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>6.30</b>
Chocolate liquor	4.50
Lecithin	4.20
Ethyl vanillin	2.10
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	530kcal
<b>Total Fat</b>	33g
Saturated Fat	19g
Trans Fat	0g
Cholesterol	15mg
<b>Total Carbohydrates</b>	52g
Dietary Fiber	1g
Sugars	48g
<b>Protein</b>	13g
Calcium	124mg
Magnesium	20mg
Phosphorus	31mg
Potassium	70mg
Sodium	25mg
Iron	1mg
Vitamin A	28IU
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.