

Reduced-Cost Chocolate



INGREDIENTS

	Usage Levels (%)
Sugar, powdered, 10X	46.45
Chocolate liquor	30.00
Cocoa butter	15.10
Lactose	7.00
Butteroil	1.00
Lecithin	0.35
Vanillin	0.10
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	500kcal
Total Fat	32g
Saturated Fat	19g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	62g
Dietary Fiber	4g
Sugars	52g
Protein	3g
Calcium	24mg
Magnesium	0mg
Phosphorus	0mg
Potassium	0mg
Sodium	30mg
Iron	2mg
Vitamin A	55IU
Vitamin C	0mg

PREPARATION

- Melt cocoa butter and butter oil together and mix in 1/3 of the lecithin.**
- Combine dry ingredients in a bowl for a planetary-type mixer with paddle and mix.**
- Melt chocolate liquor and mix into dry ingredients. Add enough cocoa butter to mix to create a refiners paste.**
- Refine on a three-roll refiner until desired particle size is achieved (between 20-30 microns). Place**
- refined powder back into the mixing bowl and apply low heat.**
- Conch into a paste and slowly add remaining cocoa butter and lecithin.**
- Scrape down bowl. Transfer to a chocolate melter and rotate for 24 hours at 49°C (120°F).**
- Temper chocolate and mold into bars. Cool and wrap.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

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.