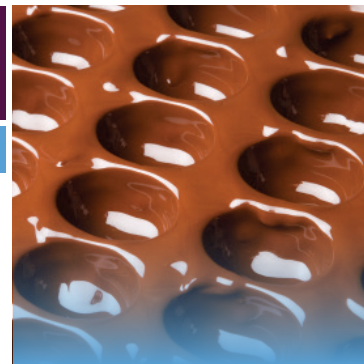


# Chocolate Candy Coating



## INGREDIENTS


	Usage Levels (%)
Sugar, granulated	46.00
Cocoa butter	19.75
<b>Skimmed milk powder</b>	<b>15.00</b>
Chocolate liquor	13.00
<b>Anhydrous milkfat (AMF)</b>	<b>6.00</b>
Lecithin	0.25
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	530kcal
<b>Total Fat</b>	33g
Saturated Fat	20g
Trans Fat	0g
Cholesterol	15mg
<b>Total Carbohydrates</b>	58g
Dietary Fiber	2g
Sugars	54g
<b>Protein</b>	7g
Calcium	228mg
Magnesium	24mg
Phosphorus	167mg
Potassium	270mg
Sodium	100mg
Iron	1mg
Vitamin A	196IU
Vitamin C	3mg

## PREPARATION

1. **Blend skimmed milk powder, chocolate liquor, sugar and half of the cocoa butter**
2. **in a heavy-duty mixer.**
3. **Refine the paste on a three-roll or five-roll refiner to 20-30 micron particle size.**
4. **Add the lecithin, remaining cocoa butter and anhydrous milkfat.**
5. **Conch in a hot-jacketed mixer until desired taste and viscosity are obtained.**
6. **Temper and cast into molds or use to enrobe or dip centers.**

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](http://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.