

Chocolate Product with WPC 34



INGREDIENTS


| | Usage Levels (%) |
|---|------------------|
| Sugar, powdered, 6X | 49.70 |
| Cocoa butter | 20.85 |
| Chocolate liquor | 13.00 |
| Whey protein concentrate, 34% protein (WPC 34) | 12.30 |
| Anhydrous milkfat (AMF) | 3.70 |
| Lecithin | 0.30 |
| Vanillin | 0.10 |
| Flour salt | 0.05 |
| Total | 100.00 |

NUTRITIONAL CONTENT

| Per 100g | |
|----------------------------|---------|
| Calories | 520kcal |
| Total Fat | 32g |
| Saturated Fat | 19g |
| Trans Fat | 0g |
| Cholesterol | 15mg |
| Total Carbohydrates | 60g |
| Dietary Fiber | 2g |
| Sugars | 54g |
| Protein | 6g |
| Calcium | 96mg |
| Magnesium | 12mg |
| Phosphorus | 92mg |
| Potassium | 60mg |
| Sodium | 100mg |
| Iron | 1mg |
| Vitamin A | 135IU |
| 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) twice.**
5. **Pass the paste back into the mixer bowl and with low heat, conch into a paste.**
6. **Slowly add the remaining fat 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.**

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. Developed by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.