

# Chocolate Coating with Whey Permeate



## INGREDIENTS


	Usage Levels (%)
Sugar, powdered	44.00
Cocoa butter	26.35
Chocolate liquor	15.00
<b>Whey permeate</b>	<b>14.40</b>
Soy lecithin	0.15
Vanillin	0.05
Flour salt	0.05
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	530kcal
<b>Total Fat</b>	35g
Saturated Fat	20g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	48g
Dietary Fiber	2g
Sugars	43g
<b>Protein</b>	2g
Calcium	12mg
Magnesium	0mg
Phosphorus	0mg
Potassium	0mg
Sodium	30mg
Iron	1mg
Vitamin A	13IU
Vitamin C	0mg

## PREPARATION

1. **Melt cocoa butter (not over 38°C (100°F)) and mix in lecithin.**
2. **Melt chocolate liquor.**
3. **Combine dry ingredients in a planetary-type mixer and add melted chocolate liquor.**
4. **Add enough of the melted cocoa butter/lecithin to the mixture to make a refiners paste.**
5. **Refine on three-roll refiner (three passes) to a particle size below 25 microns.**
6. **Place fines back into the mixing bowl and use a mantel for heat. Conch coating for 4 hours at a temperature not above 66°C (150°F).**
7. **Add remaining cocoa butter/lecithin mixture to coating.**
8. **Add any flavors desired.**
9. **Place into chocolate melter not above 54°C (130°F).**  
*(Note: This chocolate coating must be tempered before 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.