

PROCESSED CHOCOLATE MANUFACTURING



01 Processed Chocolate Manufacturing

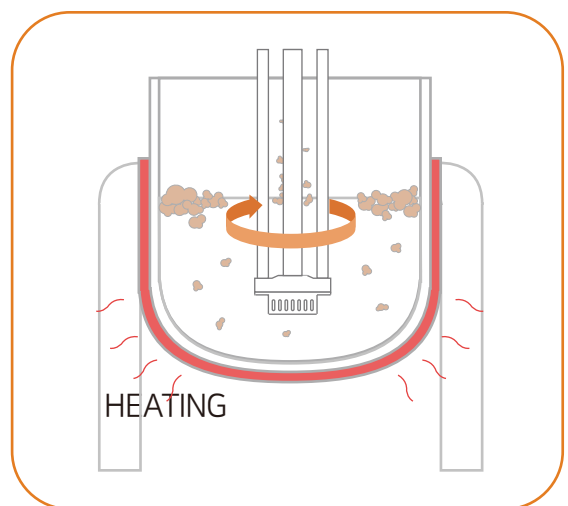
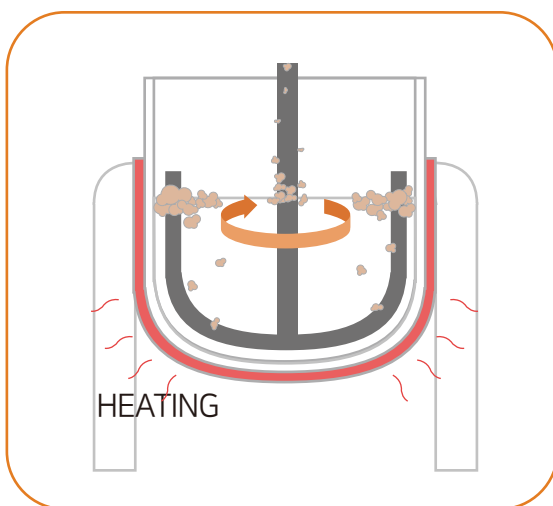
Chocolate is mostly made by mixing cacao powder, powdered skim milk (milk), and oil. These days, chocolate is getting out of the box of square-shaped chocolate that we are familiar with, and has a variety of tastes and shapes, such as floating chocolate, frozen chocolate, and chocolate that you spread. It is an unchanging fact that the level of mixing, homogenization, and dispersion of various ingredients influences the taste and texture of chocolate in the manufacturing process of processed chocolate. In particular, in the chocolate manufacturing process, where powders such as cacao powder and powdered skim milk powder are used, the method of quickly and homogeneously mixing stiff ingredients is a common concern of those involved in the production.

Applicable process

- *General Processed Chocolate
- *Chocolate for confectionery and baking
- *Chocolate for ice cream
- *Chocolate spread
- *Chocolate syrup
- *Other chocolate processed foods

02 Problems with existing processes

For processed chocolate, oils such as coconut oil, cacao powder, and skim milk powder are basically used. However, there are cases where the content of the powder is up to 50%, so the raw material becomes stiff, the powders are not mixed evenly in the liquid phase, and there is a phenomenon that agglomerates, so it takes a long time to stir. In order to do this, an additional heating process is performed, but it is true that it still takes a lot of time with a general stirrer or homomixer for good quality.



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