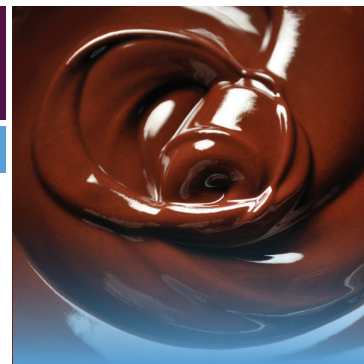


# Cocoa Compound Coating



## INGREDIENTS

	Usage Levels (%)
Sucrose, 6X	44.00
Vegetable fat (melting point 32°C (90°F))	31.00
<b>Sweet whey powder</b>	<b>18.00</b>
Cocoa, Dutched	6.57
Lecithin	0.40
Vanillin, powdered	0.03
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	510kcal
<b>Total Fat</b>	35g
Saturated Fat	4.5g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	59g
Dietary Fiber	1g
Sugars	56g
<b>Protein</b>	3g
Calcium	108mg
Magnesium	0mg
Phosphorus	146mg
Potassium	380mg
Sodium	160mg
Iron	1mg
Vitamin A	12IU
Vitamin C	1mg

## PREPARATION

1. **With paddle, blend cocoa, sweet whey powder, sucrose and vanillin in a planetary-type mixer.**
2. **Melt fat and heat to 49-52°C (120-125°F). Add 20% of the fat to the mixture in stages with slow mixing. Apply low bottom heat with mantle and mix until uniform.**
3. **Refine at 2.4 to 3.1 MPa (350-450 psi). Return refined coating to clean mixer.**
4. **Slowly add the remaining fat and lecithin.**
5. **Mix with low bottom heat at slow speed for 1 hour.**
6. **Transfer to small conch and mix for 24 hours at 49-52°C (120-125°F). Cast into bars and tray.**

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.