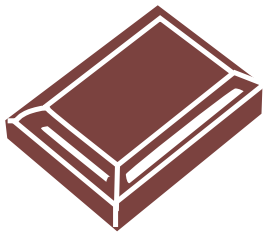




Image: Fotolia



Small Batch Chocolate Production ,from bean to bar‘

Online course
February, 2021

Module

1. Cocoa field management

- 1.1 Cocoa tree
- 1.2 History
- 1.3 Cocoa types

2. Harvest, fermentation and drying of cocoa beans

- 2.1 Harvest
- 2.2 Fermentation
- 2.3 Drying

3. Quality Requirements of cocoa beans

100 pieces Weight
Cut-test
Sensory technology
Water content

4. From Cocoa Bean to Cocoa Mass

- 4.1 Cleaning
- 4.2 Thermal pretreatment
- 4.3 Breaking and winnowing
- 4.4 Roasting
- 4.5 Grinding

Module

5. Raw material cocoa

- 5.1 Cocoa mass
- 5.2 Cocoa butter
- 5.3 Cocoa powder

6. Chocolate ingredients

- 6.1 Sugar
- 6.2 Milk ingredients
- 6.3 Emulsifier
- 6.4 Flavors

7. Composition and legislation of chocolate

Formulation structure
Food labelling
Food Regulation

Program - The modules

8. Industrial Chocolate Manufacturing Methods

- 8.1 Types of chocolate
- 8.2 Dosing and mixing
- 8.3 Refining
- 8.4 Conching

9. Alternative Chocolate Manufacturing Methods

- 9.1 Melangeur
- 9.2 All-in-One Conche or Refiner Conche
- 9.3 Ball mill
- 9.4 Conching and refining system

10. Storage and Analytical Parameter

11. Tempering or Precrystallization of Chocolate

- Subject to changes - the number of modules can slightly vary -

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- Flexible learning at any place, at any time
- Entry possible at any time
- Cost saving: You save on travel and hotel accommodation
- All course materials are easily accessible via browser

Registration:

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