

Dark chocolate

with ERYLITE® Stevia



Ingredients	Supplier	Quantity	
1 Chocolate liquor (cacao mass Rondo)	Max Felchlin AG	60 %	600 g
2 ERYLITE® Stevia 100	Jungbunzlauer	35 %	350 g
3 Cacao butter (granulate)	Max Felchlin AG	5 %	50 g

Jungbunzlauer

*From nature
to ingredients®*

Directions

- 1 Liquefy the chocolate liquor and the cacao butter at 34 °C (93.2 °F) over night
- 2 Prepare the ERYLITE® Stevia 100 and blend with the chocolate liquor. The blend looks crumbly like a dry blend and not a paste
- 3 Provide the mixture on a roller mill and feed continuously (also a ball mill is possible)
- 4 Run the blend two to three times through the mill (depending on the equipment)
- 5 Provide the blend in a conche and run for 6 h (depends very much on the cocoa quality and the wanted result) at around 50 °C (122 °F)
- 6 After conching cooling down to approx. 25 °C (77 °F)
- 7 Reheat to 32 °C (89.6 °F) and fill in moulds

Nutrition Information

per 100 g finished product	
Energy	1720 kJ / 411 kcal
Protein	6.7 g
Carbohydrates	40.2 g
of which sugars	0.2 g
of which polyols	34.9 g
Dietary fibres	10.5 g
Fat	38.0 g
Sodium	6.1 mg

Nutrition Claims

- With no added sugars
- Low sugars
- Sugars-free
- Reduced sugars
- Excessive consumption may cause a laxative effect



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.