



the ingredients of success



**PREMIUM QUALITY
INGREDIENTS
FOR PASTRY &
BAKERY**

USEFUL INSTRUCTIONS FOR THE COUVERTURES

1. PRESERVATION OF CHOCOLATE

All chocolates in general are very sensitive to the odors and the humidity of the storage room.

So they must be stored in a cool and dry place, away from the sun and the unpleasant odors.

HUMIDITY: UNDER 60%

IDEAL ROOM TEMPERATURE: 12-20°C

2. PREPARATION AND MELTING OF THE CHOCOLATE

When we need to melt chocolate we use a place as dry as possible where the temperature is 20-25°C (away from dish washers or boilers, ovens, draughts which carry odors etc.). If we use couverture placks we cut in little pieces by hand or in a machine. The small pieces or the drops (if you use this form of chocolate) should be melted in a «bain-marie» because it's the only way for the chocolate to melt with uniformity. To have the ideal melting of chocolate the room temperature should be 40° - 45°C so that we'll also have the appropriate temperature for the spreading over our pastry.

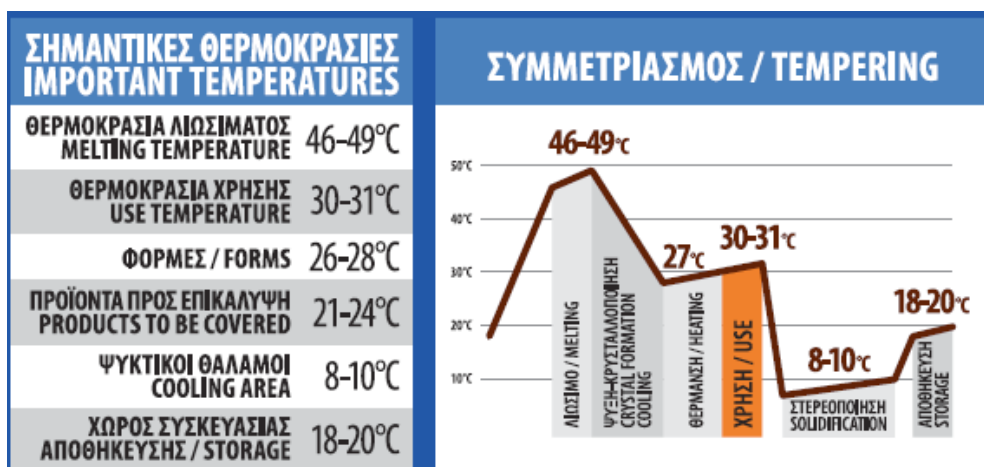


3. SPREADING OF CHOCOLATE

The main part of the process is the spreading of the chocolates fats, because on that depends the stiffness, the glow and the right cooling of the products we make. To be exact, with the spreading we bring the chocolate to such a temperature that the cocoa butter that it contains will take its steadier form, so that the chocolate products will be shiny and hard.



The rule for the couverture to spread, is that after the whole quantity has melted at not over 55°C because it'll be burned, we lower the temperature at 27°C and after a little while we set it again at 31°C (we must not exceed 32°C). For the milk or the white couverture (depending on the fat of the milk that it contains) we increase again the temperature to 29°C (about 2-3°C lower than the other chocolates).



TECHNIC OF SPREADING CHOCOLATE BY HAND

- After the chocolate has melted we spread on a marble the 2/3 of the quantity.
- We work with a palette or a spatula for the chocolate to spread and lower its temperature to 27°C.
- We pour the spread chocolate in the rest quantity of the chocolate stirring very well. We must be careful that the couverture is now at temperature 31-32°C (if it's higher than 32°C we spread once more a quantity of chocolate so that it will lower the temperature to the rest of the quantity). This way we will obtain the best processing.

NOTE:

A simple way to understand if the chocolate is ready to be used is to dip the edge of a knife in the melted chocolate and if it is ready, it will harden in a few minutes and at the same time it will attain its shine. Now you can use it without problems of whitening on your product.



4. COOLING THE CHOCOLATE

It is commonly known to everyone working with chocolates, that the variations of temperature are harmful for the good appearance of the products.

So we should know that:

- The ideal temperature of the room should be 20-22°C.
 - The ideal temperature for the chocolate to cool in the forms must be 10-12°C.
- (VARIATION, BIGGER THAN 10°C, MUST BE AVOIDED)

When you cool chocolate in forms it would be better to leave them in a cooler place (for the first stage of the hardening process) and then place the forms in a refrigerator or in a place with the indicated temperature with circulation of cool air, so that we'll reduce the great amount of the chocolates heat. When you cover a product with chocolate the best cooling can be obtained without air circulation.



5. APPLICATION OF CHOCOLATE ON PRODUCTS - INFORMATION ON HOW TO PRESERVE THEM

The products that will be covered must be at about the same temperature as the chocolate, or else the appearance will be dim and it will melt easier.

For products made in forms: We must be sure that the forms are at the same temperature as the room (20-22°C). DO NOT HEAT THEM MORE THAN THE TEMPERATURE OF THE SPREAD CHOCOLATE.








The final products can be harmed by odors, humidity, light, time and air, resulting to the sugar blooming, fat blooming, loss of shine etc.

So to preserve our products better we must:

1. Store the chocolate right (paragraph.1)
2. Spread and cool right (paragraph.3-4)
3. Not store for a long time (recycling - old/ new)
4. Not leave products at varying temperatures.
(The increase of temperature is more harmful than the decrease)
5. Not store in places with odors or humidity. (Not more than 60%)
6. Protect from light and air, especially products with white chocolate. Bitter and milk couvertures are more resistant to oxidation.

NOTE: Since you stored your products in a dry, well-aired, without odors place and at temperature 12° or 15° or 15° to 20°C, it is also important that you leave their taste to grow for 5-6 days, before consumption. This way the couverture will taste better and the product will not be as sensitive as it is the first day out of the refrigerator.

PROBLEMS WITH CHOCOLATE APPLICATION AND INDICATED SOLUTIONS

PROBLEM	POSSIBLE CAUSE	SOLUTION
<p>1. WHITENING OF THE CHOCOLATE</p> 	<p>a) BAD SPREADING</p> <p>β) BAD COOLING</p> <p>γ) BAD STORAGE AND PACKAGING CONDITIONS</p>	<ul style="list-style-type: none"> ● WATCH THE TEMPERATURES WHEN SPREADING THE CHOCOLATE ● DO NOT RUSH THE COOLING (paragraph 4) ● AVOID HUMIDITY ● AVOID SUDDEN TEMPERATURE VARIATIONS ● EFFICIENT WRAPPING IN THE REFRIGERATOR (paragraph.5).
<p>2. GREY SHADE</p> 	<p>COOLING AT LOWER TEMPERATURE THAN THE INDICATED</p>	<ul style="list-style-type: none"> ● ADJUST TO THE INDICATED TEMPERATURE ACCORDING TO THE APPLICATION (paragraph 4).
<p>3. DIFFICULTY TO REMOVE THE FORM</p> 	<p>a) THIN LAYER OF CHOCOLATE (it is destroyed)</p> <p>β) VERY COLD FORM</p>	<ul style="list-style-type: none"> ● USE CHOCOLATE AT LOWER TEMPERATURE (thick) ● USE FORM AT 2-3°C LOWER THAN THE TEMPERATURE OF THE SPREAD CHOCOLATE
<p>4. FINGERPRINTS ON THE PRODUCT</p> 	<p>TOUCHING WITH WARM OR WET HANDS</p>	<ul style="list-style-type: none"> ● DRY YOUR HANDS WELL OR USE GLOVES
<p>5. THE PRODUCTS DON'T SHINE ENOUGH</p> 	<p>DIFFERENCE OF TEMPERATURE AMONG THE FILLING AND THE TOPPING</p>	<ul style="list-style-type: none"> ● MAKE SURE THAT THE TEMPERATURES OF THE MATERIAL WE COVER AND THE TOPPING ARE ABOUT THE SAME