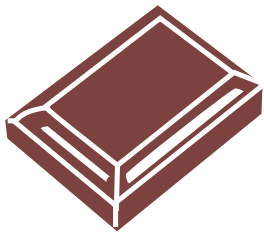




Image: Fotolia



# Small Batch Chocolate Production ,from bean to bar‘

Online course

## 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 -

**Fee: 950,- €**

#### Your advantages:

- 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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