



# BLOMMER CHOCOLATE COMPANY

## APPLICATIONS IN COMPOUND COATINGS

Compound coatings can be used in a variety of applications including, but not limited to enrobing, moulding, panning, and as chips or inclusions. Although each coating is different, this fact sheet will explain general recommendations for using and storing compound coatings, as well as a few common issues in application and how to avoid them.

### MELTING & APPLICATION:

Generally speaking, compound coatings do not need to be tempered (although there are some exceptions). Compound coatings, particularly those with fractionated oils, are susceptible to bloom. Following appropriate temperatures for melting, cooling, application, and storage is the only way to avoid bloom. They must be carefully and fully melted to 10-15°F above their melt point and then brought down to 3-5°F above the melting point of the oil in the compound for use. For example, a coating with a melt point of approximately 95°F should be applied at 98-100°F.

### COOLING:

Compound coatings should then be cooled via cooling tunnel. Temperatures less than 60°F are recommended. Compounds made with fractionated oils should be shock cooled at the coldest temperature possible, while compounds made with hydrogenated oils are more robust and can be effectively cooled at slightly higher temperatures. Therefore, a coating with hydrogenated fat is recommended for situations where cooling profile is an issue.

### STORAGE:

Because they do not need to maintain temper, moulded or enrobed compound coating products can be more tolerant to temperature fluctuations. This tolerance is of course dependent on the properties of each specific coating, including melt point. However, all compound coatings should ideally still be stored around room temperature, and should not see prolonged exposure to temperatures over 75°F without risk of bloom. We recommend that our products are stored at 60-70°F and no more than 60% relative humidity.

### OTHER APPLICATIONS:

Compound coating drops make excellent inclusions which offer a variety of flavor and texture profiles. There are no special considerations that need to be taken when substituting compound coating drops for chocolate drops in a recipe. Compound coating can be used for ganache, however the ratio of liquid to compound will need to be altered from typical chocolate formulas.

### COMPOUNDS AND WATER:

Compound coatings, like chocolate, are not compatible with water. Working with compounds in high humidity environments can lead to seizing (in melted compound) or sugar bloom (in solid pieces). Compounds cannot be 'thinned out' via the addition of water; they will actually become thicker. Dry cleaning or thorough flushing with oil after wet cleaning is recommended for lines where compounds are used.

### FAT INCOMPATIBILITY:

When different fats are mixed (such as palm kernel oil and cocoa butter) it can cause issues such as softening and bloom. Care must be taken in formulating products where fats will be interacting in order to avoid shelf life issues. For example, a peanut butter candy center may require a thicker layer when enrobing than a peppermint fondant center.

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