

CHOCOLATE VS. COMPOUND



COMPOUND

If chocolate does not meet the below standard of identity, it must be referred to as compound coating.

While only milk and dark chocolates must contain chocolate liquor, all chocolate including white chocolate must contain cocoa butter. In order to retain good sensory qualities, including snap, mouthfeel, and gloss, it must be tempered.

Compound coating, also known as confectionery coating, is a mixture of sugar, vegetable fat, cocoa powder (in the case of chocolate flavored coating), lecithin, and flavor.

Compound coating can also refer to a chocolate to which ingredients not included in the CFR have been added.

The ability to use different fats means that compound coating can have many different textures and be used in many different applications—from 'chips' in cookies to the coating on ice cream bars.



Chocolate and compound coatings are manufactured in a similar way. When comparing a chocolate to a compound coating, sometimes it may be difficult to taste the difference. The main difference between chocolate and compound coating is the fat-cocoa butter vs. alternate vegetable fat.

BENEFITS

1. Compound coating does not need to be tempered, and is more versatile to different temperatures and applications.
2. Because there are less guidelines regarding ingredients, compound coatings can be fortified, colored, or flavored with just about anything, leading to endless possibilities.

CHOCOLATE

Chocolate is derived from the cocoa plant and is mandated by law to follow a specific recipe or standard of identity. This can be found in 21CFR163.

The ingredients and quantities required can be summarized in the following:

SWEET DARK CHOCOLATE*

Must contain **greater than**

15%
chocolate
liquor

Must contain **less than**

12%
milk solids

Must contain **less than**

1%
emulsifier

SEMI-SWEET OR BITTERSWEET DARK CHOCOLATE*

Must contain **greater than**

35%
chocolate
liquor

Must contain **less than**

12%
milk solids

Must contain **less than**

1%
emulsifier

MILK CHOCOLATE*

Must contain **greater than**

10%
chocolate
liquor

Must contain **greater than**

12% milk solids
3.39% milk fat

Must contain **less than**

1%
emulsifier

*Optional ingredients include sugar, flavoring, and additional cocoa butter

WHITE CHOCOLATE

Must contain... **less than**

55% sugar
5% whey products

greater than

20% cocoa fat
less than
1.5% emulsifier

greater than
14% total milk
of which **3.5%**
or more must
be milk fat

Optional ingredients include vanilla

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