

# CHOCOLATE TEMPERING CHART

	TEMPERATURE 1	TEMPERATURE 2	TEMPERATURE 3
	HEAT	COOL	HEAT
Dark Chocolate	120°F	82°F	86/87°F
Dark Chocolate w/AMF	120°F	81.5°F	86/87°F
Milk Chocolate	115°F	80°F	85°F
White Chocolate	115°F	80°F	84°F
Cocoa Butter	120°F	78/79°F	82°F

Heat to Temperature 1, cool to Temperature 2 with agitation, carefully heat to Temperature 3 with agitation. Maintain Temperature 3+2°F for usage.