Chocolate manufacture involves a variety of technologically complex processes. In order to manufacture high-value products under cost-pressure and guarantee product quality, innovative processes must be integrated and traditional processes must be optimized and monitored. Only by having suitable raw material controls, suitable production processes and the right packaging materials can quality loss be prevented.

Requirements of industry

The confectionery industry and processing industry has needs in the following areas:

- Optimization of current production processes and development of know-how about innovative processes
- Problem-solving for fat migration, bloom, incorrect heating, interfering aromas in cocoa, formulation ingredients becoming rancid, and the effect of light
- Evaluation of pilot-experiments (roasting, shelling, heating, moulding, cooling) and selection of machinery
- Quality control for raw materials (cocoa, milk powder, nuts, oilseeds), including the development of analytical methods
- Storage tests
- Answers to questions about the requirements of packaging materials
**Our offer**

- Proven measurement techniques and an experienced sensory team for optimizing production processes and for quality control of raw materials
- Cause clarification in damage cases and when there are problems with the stability of products
- Storage tests under controlled conditions or rapid tests for estimating the shelf-life
- Multidiscipline know-how about products, machinery and packaging materials for evaluating pilot-test results
- Advice about the selection of raw materials and packaging materials
- Development of monitoring methods
- Experience in co-ordinating applied research

**Your benefits**

- You have access to an internationally recognized team with many years of experience in chocolate technology
- Cost-savings for development work with minimization of the time required
- Access to analytical techniques and to practically-proven measurement methods
- Expert supervision during pilot-tests
- Assurance when determining the best-before period or when estimating the stability in storage tests
- Avoid damage and complaints
- Cause clarification in cases where there is damage
- Assurance when selecting raw materials and packaging materials

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1. DSC-Thermal analysis for measuring the degree of crystallization.
2. Filled chocolates (Photo: Info-Zentrum Schokolade, Düsseldorf).