

CHOCOLATE SAUCE

- Filling for pastries -



EXPRESSIONS AROMATIQUES

yours flavourly

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INGREDIENTS & SUPPLIERS

Modified starch Colflo 67	880952	Ingredion / Univar
Cocoa powder 10/12%	660827	Mul Aromatiques
Cacao Barry « Excellence » Black chocolate 55% cocoa	882362	Au Pérou
Pectin YM-115-L	881208	CP Kelco / Azelis

APPLICATION RECIPE

Mix 1

331293	Glucose syrup	150,00 g
	Water	541,00 g
330783	Potassium sorbate E202	0,50 g
330288	Citric acid MH E330	1,00 g

Mix 2

331251	Sugar	30,00 g
880952	Modified starch Colflo 67	25,00 g
881208	Pectin YM-115-L	2,50 g
880914	Whole milk powder	70,00 g
880947	Fructose	30,00 g
660827	Cocoa powder 10-12%	30,00 g

Mix 3

882362	Chocolate 55% cocoa Flavour	120,00 g QS
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OPERATIVE INSTRUCTIONS

1. Weigh ingredients from mix 1 (except citric acid) in the thermomix. Mix at low speed (2 -3). Then, add the citric acid.
2. In a container, combine the powder ingredients from mix 2.
3. Add the ingredients from mix 2 to mix 1 then mix at a higher speed (3-4).
4. Gradually heat the blend at 90°C. Then add the chocolate (mix 3).
5. Continue to mix (2-3) at 90°C, for 15 min.
6. Add the flavour, sterilize and pack..



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VANILLA

Flavour:

LA 12505 - **Vanilla** flavour

Recommended dosage: 2 g/Kg

Comments



Natural flavour:

LN 07889/5 – Natural **Bourbon Vanilla** flavour **86.7%Vol.**

Recommended dosage: 6 g/Kg

Comments



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CARAMEL

Flavour:

LA 13131 - **Caramel** flavour

Recommended dosage: 0.2 g/Kg

Comments



Natural flavour:

LN 11377 - **Caramel butter** flavour or natural flavour

Recommended dosage: 1.5 g/Kg

Comments



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COCONUT

Flavour:

LA 13266 – **Coconut** flavour
Recommended dosage: 2 g/Kg

Comments



Natural flavour:

LN 13055/4 – **Coconut** flavour 46%Vol or natural flavour
Recommended dosage: 2 g/Kg

Comments



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HAZELNUT

Flavour:

LA 13958 – **Hazelnut** flavour

Recommended dosage: 1 g/Kg

Comments



Natural flavour:

LN 06992/5 – **Hazelnut** flavour or natural flavour

Recommended dosage: 0.7 g/Kg

Comments



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PEANUT BUTTER

Flavour:

LA 09846 – **Peanut** flavour
Recommended dosage: 0.1 g/Kg

Comments



Natural flavour:

LN 11855 – **Caramelized peanut** flavour 3%Vol
or natural flavour

Recommended dosage: 0.7 g/Kg

Comments



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