

Chocolate Compound Coating



INGREDIENTS


	Usage Levels (%)
Sugar, powdered	43.83
Butteroil, hard	40.02
Cocoa, Dutched	7.62
Whey protein isolate (WPI)	7.62
Sorbitan tristearate	0.57
Soy lecithin	0.19
Vanilla extract	0.09
Flour salt	0.06
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	500kcal
Total Fat	36g
Saturated Fat	13g
Trans Fat	0g
Cholesterol	60mg
Total Carbohydrates	46g
Dietary Fiber	1g
Sugars	43g
Protein	8g
Calcium	4mg
Magnesium	0mg
Phosphorus	0mg
Potassium	10mg
Sodium	350mg
Iron	1mg
Vitamin A	1143IU
Vitamin C	0mg

PREPARATION

- 1. Weigh butteroil, sorbitan tristearate and soy lecithin in a double boiler. Melt on low heat at 70°C (162°F).**
- 2. Weigh all remaining dry ingredients into a bowl. Sift and then mix lightly.**
- 3. Incorporate dry ingredients into butteroil mixture using a whisk, mixing until completely smooth.**
- 4. Keep coating warm, and submerge items completely in the coating, gently wiping underside once coated, in order to remove excess coating.**
- 5. Place on parchment-lined pans and allow 20-30 minutes for coating to set up.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.