

Chocolate Compound recipe With Cocoanex-20 (Medium)

Recipe

INGREDIENTS	QUANTITY (%)
Icing sugar	45
Vegetable fat	35
* NX 0357 Cocoanex-20 (Medium)	9
Cocoa powder	9
Sunflower Lecithin	1
Natural vanilla flavor	0.5
Salt	0.5
Total	100.00

* Cocoanex-20 is an Allergen-free, nutritious and highly functional mix designed to partially replace cocoa powder without affecting the functionality, taste or color. Used with cocoa powder, it extends its utilization, and reduces heavy metal contents.

Instructions


1. Combine all dry ingredients in a bowl and mix well.
2. Melt the vegetable fat in a saucepan over low heat, then stir in the lecithin.
3. Gradually add the dry ingredients to the melted fat while stirring constantly, until you get a smooth and even paste.
4. Heat the mixture to 45–55 °C (113–131 °F), making sure it stays well mixed.
5. Pour the mixture into mold and cool it for 2 to 3 hours in the refrigerator.

Ingredients

Icing sugar, Vegetable fat, Cocoanex-20 (Medium) (Carob Powder, Rice Syrup Solid, Rice Flour, Sunflower oil), cocoa powder, sunflower lecithin, natural flavor, salt.

Allergen

None

Approved by:	 Julie Néron R&D/QA Director	Issue Date: May 1st, 2025	Version: 1
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