

Milk Chocolate With Cocoanex-20 (Medium)

Recipe

INGREDIENTS	QUANTITY (%)
Coconut oil	38.095
Powder sugar	33.333
Milk powder	14.286
* NX 0357 Cocoanex-20 (Medium) (50% Cocoa Powder Replacement)	7.143
Cocoa powder	7.143
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.

Nutrition Facts

Per 100 g	
Calories 550 kcal	% Daily Value*
Fat 39 g	52 %
Saturated 34 g	
+ Trans 0 g	
Carbohydrate 51 g	
Fibre 6 g	%
Sugars 42 g	42 %
Protein 7 g	
Cholesterol 5 g	1 %
Sodium 80 mg	3 %
Potassium - 450 mg	13 %
Calcium - 225 mg	17 %
Iron - 2 mg	11 %
*5% or less is a little , 15% or more is a lot	

Procedure


- 1 In a bowl, add all dry ingredients and mix them well.
- 2 On a water bath, melt the coconut oil.
- 3 Add dry ingredients to melt coconut oil and mix it for 10 minutes while heating it.
- 4 Pour the mixture into mold and cool it for 2 to 3 hours in the refrigerator.

Ingredients

Coconut oil, sugar, powdered milk, Cocoanex-20 (Medium) (Carob Powder, Rice Syrup Solid, Rice Flour, Sunflower oil) and cocoa powder

Allergen

Coconut and Milk

Approved by:	 Julie Néron R&D/QA Director	Issue Date: August 30, 2024	Version: 1
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