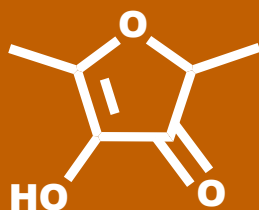


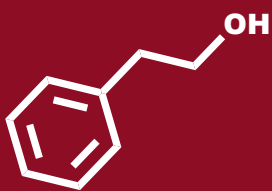
CHOCOLATE SCIENCE

Flavor Chemistry

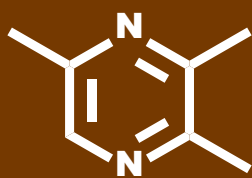
Flavor compounds in chocolate are natural components of the cocoa bean and result from the **cocoa fermentation and roasting**



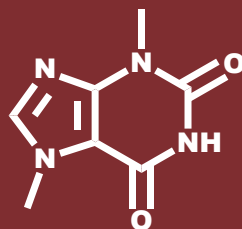
Furaneol
"caramel"



2-phenylethanol
"fruity/floral"



pyrazines
"roasted"



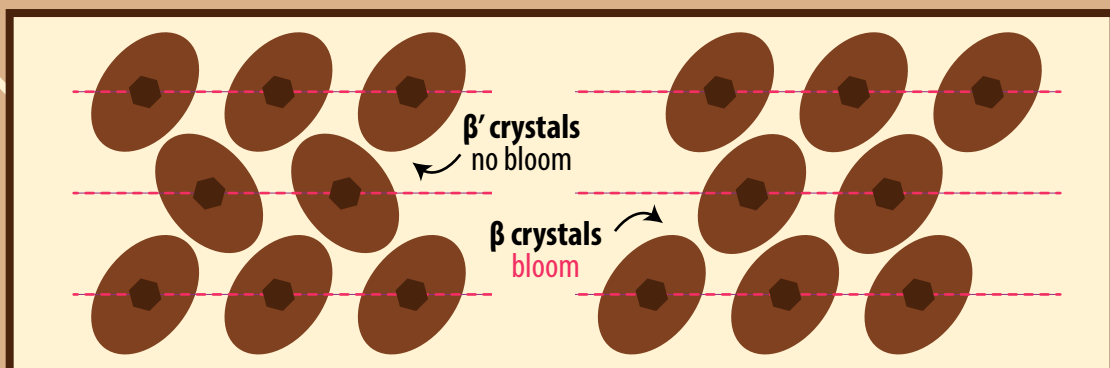
theobromine
"bitter"

Chocolate "Bloom"

"Bloom" refers to whitish/chalky discoloration sometimes seen on chocolate, often mistaken for mold! This is caused by the formation of undesirable **cocoa fat crystals** over time and temp abuse



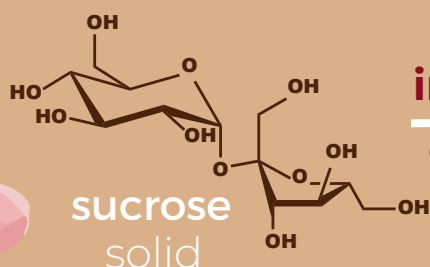
Pre & Post "Bloom"



Cherry Cordials

Ever wonder how **cherry cordials get their liquid centers?**

Answer: the centers actually start off solid! The cherries are coated in a sugar paste containing **invertase enzyme** which breaks down the sugar after a few weeks.



invertase
enzyme

