



## SEED 200

**$\beta$ -V Crystals made from pure chocolate, in particular for the “seeding” of chocolate in the production and processing of chocolate.**

### Applications:

- Chocolate coatings
- Chocolate hollow figures
- Chocolate-coated candies
- Fillings
- Chocolate bars

### Your benefit:

- Crystallization of chocolate with the desired  $\beta$ -V structure, thus clear improvements in terms of
  - surface shine, color and snap
  - melting properties and heat stability
- Reduction of crystallization time to 1/3, resulting in
  - increase in production speed
- Stronger contraction of the chocolate, resulting in
  - faster demoulding => increase in production speed
  - Improved hardness of the chocolate

=> stronger migration barrier (chocolate coated candies)
- Allows moulding at higher depositing temperatures

=> clean moulding

- High concentration of  $\beta$ -V crystals, resulting in
  - lower required dosage
  - lower influence on the recipe
- Fine powder, resulting in
  - quick and easy integration
- No traditional tempering process needed
- For chocolates and coatings used in a circulation process:
  - no enrichment of the formulation with cocoa butter

### Product information:

**Recommended usage:** 0,5 - 2%

**Sales description:** Chocolate powder

**Composition:** Cocoa liquor, sugar, cocoa butter, emulsifier: lecithin