

Chocolate Fats - Cocoa Butter Alternatives

Academy Programme

Day 0

20:00-22:00 Optional get together dinner



Day 1

9:00	Introduction and welcome to the chocolate fats Academy
9:15	Lecture 1: Why use Cocoa Butter Equivalents? Highlights the possibilities of decreasing confectionery costs without compromising on product quality. Also covers raw materials and sourcing.
10:00	Coffee and introduction to our Chocolate Laboratory and equipment
10:45	Lecture 2: Introduction to fat basics and fat chemistry Outlines the composition and crystallisation of oils and fats and how modification processes influence the functionalities.
11:45	Lecture 3: Chocolate and super compound Understand the benefits and functionalities of Cocoa Butter Alternatives with focus on Cocoa Butter Equivalents. We discuss which Cocoa Butter Equivalents to use for 5% replacement, more than 5% as super compound and as filling fat. Further we discuss the needed functionality per application, processing influence on quality, components and polymorph.
13:00	Lunch
14:00	Lecture 3: Chocolate and super compound, continued Get hands on with Cocoa Butter Equivalent applications including tempering, viscosity, cooling and process. Includes coffee.
18:00	Evening activity and dinner

Day 2

9:00	Welcome back
9:15	Lecture 4: Why use Cocoa Butter Replacers and Substitutes General introduction to chocolate compounds and Cocoa Butter Replacers and Substitutes.
9:45	Lecture 5: Chocolate compounds Highlights Cocoa Butter Substitutes and Replacers with focus on functionalities in different applications. Also covers health, trans fatty acids, saturated fatty acids and hydrogenation.
10:30	Lecture 5: Chocolate compounds, continued Get hands on with Cocoa Butter Replacers and Substitutes including sensory test, crystallisation and functionalities.
12:00	Lecture 6: End-products and trends Highlights end-products from the confectionery market, trends, labelling and legislation.
12:30	Summary and end of programme
13:00	Optional lunch