

CHOCOLATE

Chocolate rheology according to the IOCC standard



USE

This measuring Method enables to find Plastic Viscosity and Yield Value on chocolate samples at 40°C, according to IOCC standard.



METHOD

Pre-shearing of 15 minutes of the sample at 40°C including in the C or DIN11 cup, installed into the Peltier Air-Air temperature control unit; this system don't use water or liquid circulation, just ambient air. The IOCC 1973 standard advice to realize a Step by Step ramp from 5 to 50s-1 at 40°C +/- 0.1°C. The reached curve is then fitted with CASSON or CHOCOLATE model, in order to calculate the following parameters: Yield Value in Pa and Plastic Viscosity in Pa.s that are the characteristics of plastic shear-thinning fluids, with yield value.



EQUIPMENT



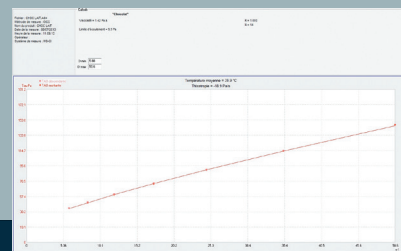
RM 200 PLUS

+

EVA DIN PLUS

MS-C
or
MS-DIN11

Software



RESULTS

Example of measurement on milk chocolate:

T °C = 39,9 °C

Yield Value = 9,3 Pa

Plastic Viscosity (CASSON) = 1,42 Pa.s

Correlation factor: R = 1,000