## CHOCOLATE

## Chocolate rheology according to the IOCC standard



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



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 OICC 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 shearthinning fluids, with yield value.



## EQUIPMENT



RM 200 PLUS + EVA DIN PLUS or MS-DIN11



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1.8	-941	163	203	23	84	34	<b>6</b> 5	e1	81

## 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



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