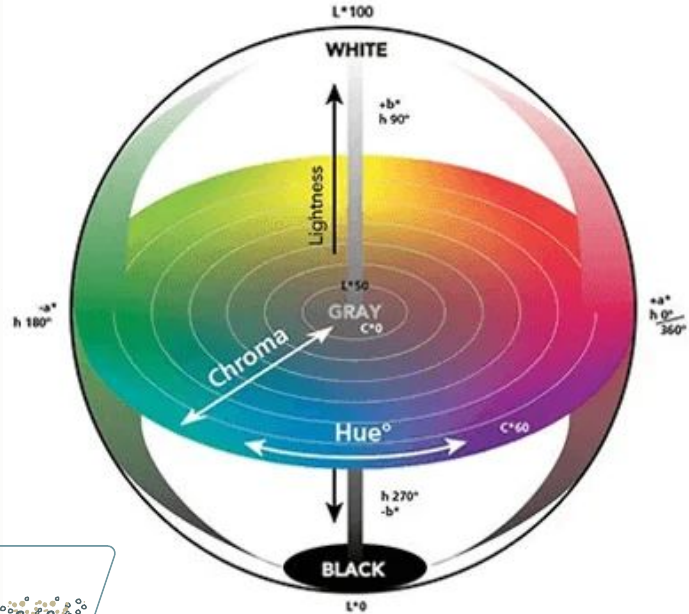


Create a **color predictive tool** for applications and cocoa raw material

LCH Color system

	Regular blend		Fixed blend	
	Fat 10/12%	Fat 10/12%	Fat 20/22%	Fat 22/24%
LIGHT	pH 5.0-6.2 N102C NCP-10C101-789	pH 5.0-6.2 NP 100048-793	pH 5.0-6.2 NP 100029-793	pH 5.0-6.2 NP 100051-722
	pH 6.6-7.0 D102C DCP-10C102-789	pH 6.8-7.2 DP 100084-793	pH 6.8-7.2 DP 100011-793	pH 6.8-7.2 DP 100046-793
	pH 7.1-7.5 D102B DCP-10B102-789	pH 7.1-7.5 DZA 100061-793	pH 7.1-7.5 DZA 100363-793	pH 7.1-7.5 DZA 100364-793
	pH 7.1-7.5 D102K DCP-10KN-190*	pH 7.2-7.6 MR 100021-793	pH 7.2-7.6 MR 100023-793	pH 7.2-7.6 MR 100024-793
	pH 7.6-8.2 D102R DCP-10R102-789*	pH 7.7-8.1 SR 100053-793	pH 7.7-8.1 SR 100037-793	pH 7.7-8.1 SR 100054-793
	pH 7.6-8.0 D102T DCP-10TN-790*	pH 7.3-7.7 DW 100300-793	pH 7.3-7.7 DW 100334-793	pH 7.3-7.7 DW 100318-793
	pH 7.6-8.2 D102DRM DCP-10RM18-790	pH 7.8-8.2 DDP 100001-793	pH 7.8-8.2 DDP 100002-793	pH 7.8-8.2 DDP 100003-793
	pH 7.6-8.2 DARKO DCP-10R315-790	pH 7.6-8.0 DL 100326-793	pH 7.6-8.0 DL 100314-793	
	pH 7.6-8.4 ECLIPSE DCP-10LT39-790	pH 7.8-8.2 RB 100055-793		
DARK				



- L* Lightness
- C* Saturation
- H° Hue

Alkalization

Create a color predictive tool

WHY ?

Save time and improve the accuracy of our response to customers in the following activities :



- Predicting the cocoa blends that answers a customer request faster and better (more accurate)
- Supporting customer R&D team in their advice to customer
- Supporting us in cost savings studies (eg. predict powder % reduction with a more alkalized ref)

WHAT ?



- Create a digital colour predictive tool for applications (starting with Beverages and compounds)
- Generate a database of colour in applications

HOW ?

Run a Design of Experiment (DoE) to modelize the impact of each component powders at different % on color/taste.

Compliment with analysis performed on a daily basis in the lab

A dark, irregular, torn-paper-like shape on a light background. The shape has jagged edges and a rough texture, resembling a piece of paper that has been torn or cut out. It occupies the left and center portions of the image.

DOEs proved the
model is working

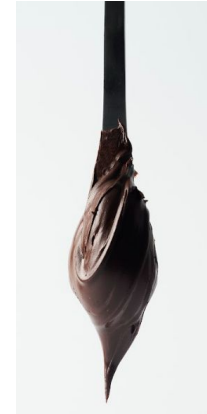
We have 2 separate models for these applications

For beverages



DOE performed at 1%, 2% and 3% with
13 different cocoa powders

For compounds & fillings



DOE performed at 11%, 16% and 21%
with 6 different cocoa powders

$$\begin{aligned} L^*_{\text{compound}} &= 10.5569 + 0.7272 \times L^*_{\text{powder}} - 47.85 \times \% \text{powder} \\ C^*_{\text{compound}} &= 6.419566277 + 0.8666008124 \times C^*_{\text{powder}} - 34.191966667 \times \% \text{powder} \\ H^*_{\text{compound}} &= 115.751887269 - 0.163575238 \times C^*_{\text{powder}} + 0.9210985783 \times H^*_{\text{powder}} - 49.3 \times \% \text{powder} \end{aligned}$$

The dream tool: 3 interphases

Lab data on application

In this interphase, all lab technicians would enter their application data to feed the algorithm:

Date of measurement, Product type, Recipe code, Cocoa lot #, cocoa %, SF Item #, application color values measured (LCH)

This information is stored in a raw data file linked to JMP to refine algorithm on specific timings

Raw material data

This interphase is connected to SAP and our competitor database to obtain QA measurement and pricing estimation on raw material

SAP info to retrieve:

QA data: Raw material color (LCH), pH, specifications low and high ranges,

Sales data: price indication in real time

Customer solution

This interphase is a tool for customer support to advice the best cocoa ingredient.

Start from raw material color (competitor matching) to assess best match from our portfolio, it will predict the colour in application when selecting a specific product type

Start from application color (when customer doesn't want to share competitor sample, to assess market products)

Obtain **alternative** options for **cost reduction or recipe optimisation**, indicating by color coding if the alternative has been **performed**, is **extrapolated from existing trials** or just **purely theoretically calculated from the algorithm** (helping with risk analysis and justifying for the lab to run DOEs on specific applications or raw materials to complete the data set)

This model is currently done on cocoa powders, but could be extended to cocoa liquors and chocolate

SAP: ZMATSPEC with Article code

Obj: get specs range

QM: les spécifications des articles

Sélection des articles

Article: DCP-10C102-789

Groupe marchandises: à

Type d'article: à

Division: à

Tém.suppr.niv. div.: à

Sélection des caractéristiques

Nom caractéristique: à

☒ Caract.avec spécifications

☒ P_QM_CHA

☐ Incl. spécifications clients

☐ P_COACH

Type de sortie

☒ Montrer liste ALV à l'écran

☐ Montrer la liste en Excel

☐ Envoyer Excel aux récipients

Réceptient de: BC128980

Réceptients vers: à

☐ Envoyer Excel à une d'emails

Adresses email: à

Sujet de l'email: à

☐ Ne pas envoyer de mail vide

ALV Layout

Alv Layout: /DEFAULT

QM : Material Specifications

Article	Grpe march.	Gp.mar.ext	Désignation article	Caractér.	Désignation caract.	M Spec	OP Spec	spec kunde	R Spec	Nom 1	Art.client	Div.	Client
DCP-10C102-789	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 001-05		Matère grasse totale sur sec	10,0 - 12,0 %			9,5 - 12,5 %				
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 002-02		Humidité	0,00 - 5,00 %			0,00 - 6,50 %				
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 003-09		Résidus finesse à l'eau	99,50 - 100,00 %			99,3 - 100,0 %				
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-16		L* interne	16,2 - 20,2 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-17		a* interne	12,3 - 14,3 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-18		b* interne	14,5 - 18,5 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-20		a/b interne	0,84 - 0,88							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-30		H*interne	46,0 - 53,0 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-31		L* (Q)	18,5 - 22,5 -			17,5 - 23,5 -				
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-32		a* (Q)	13,0 - 14,9 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-33		b* (Q)	15,6 - 19,3 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-34		H* (Q)	48,8 - 53,8 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-35		L* interne (calc)	16,2 - 20,2 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-36		a* interne (calc)	12,3 - 14,3 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 005-37		b* interne (calc)	14,5 - 18,5 -							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 006-01		pH	6,6 - 7,0 -			6,5 - 7,1 -				
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 054-01		% Coques	<= 1,75 %							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 060-01		% Cendres	< 14,00 %							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 501-01		Germes totaux	<= 5.000 cfu/g							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 503-01		COLIFORMES	<= 10 cfu/g							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 505-01		Levures	<= 50 cfu/g							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 506-01		Moisissures	<= 50 cfu/g							
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 507-01		Salmonelles	MICGEN NE13	negative #/750g						
	CPOWDER		BC D102C 25KG/SAC 30SAC/PAL 508-01		Enterobactériaceae	<= 10 cfu/g							

Pricing - limited to Pricing Officers - to be discussed

Pricing could be on a second wave of developing the tool.