

itself. Coupled with the flexibility to manufacture products with lower fat contents and reduced energy levels then chocolate compounds may become the treat of choice for the health conscious.

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CHAPTER 20

Recipes

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20.1 Chocolate tastes in different countries

20.1.1 History

If this chapter had been written 45 years ago, it would have been about 10 milk chocolate types, five dark versions and 10 vegetable fat coatings for the cake and ice cream industries. Today, the company the author worked for produces over 450 different recipes for four different sectors of the food industry:

- 1 Chocolate confectionery;
- 2 Sugar confectionery;
- 3 Ice cream industry;
- 4 Bakery and baked or chilled goods.

Often there is a different flavour profile depending upon the sector of the industry and also a different flavour and viscosity profile, according to its use and global location. It is not only a question of cocoa solids and taste, but also of the claims that will be put on the final product. There are recipes for organic chocolate, Fairtrade, kosher, origin, special estates, low fat, chocolate and fillings without added sugar and many more. In addition there are those produced for special processing, for example chocolate suitable for freezing, chocolate for panning and shell moulding or for “one-shot” systems and so on.

20.1.2 Taste in different countries

20.1.2.1 United Kingdom

In the United Kingdom (UK), the traditional milk caramelised “chocolate crumb” flavour (Chapter 6) still predominates for milk chocolate tablets and cake coatings, but the Belgian mild and creamy taste is also liked and used in the chocolate confectionery industry. Dark chocolate now has much higher total cocoa solids content than 15–20 years ago. White chocolate, traditionally a children’s product, is now an acceptable product for adults, and many assortment boxes now have at least 25% white chocolates. There are now many “artisan producers” who specialises in very high quality and other niche markets.