

Dear User,

This document is intended for those who already know Pro-Choc™ Version 5- the professional software for chocolate candies, ganaches and other product, and those who want to discover this new tool today.

Version 6, now available on the Web, brings new features and a new ergonomic environment.

The present manual discusses the use of the main features of the Online software.  
To better understand the Pro-Choc™ concept, that is to say, the principle of knowingly stabilizing and improving recipes, we refer you to the reading of the book **Ganache** (éditions de la Révèlète / Only available in french).

We strive to ensure that Pro-Choc™ gives you complete satisfaction in the balancing of the filling masses by delivering a tedious and delicate work of optimization.

Pro-Choc™ is first a tool that allows you to unlock your creativity by securing your point-to-point production.

We are convinced, like your customers, that it is the small details that make the difference.

Welcome and thank you for choosing Pro-Choc™ 6.

## Julian Rose Consulting

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www.pro-choc.fr  
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## SUMMARY

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## Pro-Choc™ 6 - Home screen overview

Right after you log-in, the software will automatically open the window on the "Recipes" tab, where you will see all the recipes available. This is also where you create and/or modify your own recipe.

**3 different zone :**  
The Header, the main column and the tool column.

**MAIN TABS**  
Suppliers  
Raws ingredients  
Recipes  
Help & Info

**Header**

**Search tool**

**Main column**

Welcome [Richard-Test-Compte-Essai !](#) [SIGN OUT](#)

**TOOLS COLUMN**

**ACTIONS**  
+ CREATE  
SEND TO XLS

**RECIPES**  
ALL  
RECIPES OF PRO-CHOC  
MY RECIPES

**CATEGORIES**  
SEE ALL

**Recipes listing**

NAME	REMARKS	UPDATE	ACTIONS
Caramel rhum blanc de la Martinique	Fourrage pour one-shot	09/09/2016	<a href="#">✎</a>
Ganache blanche vanille	A cadrer et découper	15/02/2018	<a href="#">✎</a>
Ganache Cointreau	A cadrer et découper	17/03/2016	<a href="#">✎</a>
Ganache framboise	A cadrer et découper	06/02/2016	<a href="#">✎</a>
Ganache lactée	A cadrer et découper	08/09/2015	<a href="#">✎</a>
Ganache lactée cassis/régisse et rose	Dosage en coquilles	30/06/2015	<a href="#">✎</a>
Ganache lactée miel	A cadrer et découper	30/06/2015	<a href="#">✎</a>
Ganache noire café Maragogype/Arriba	A cadrer et découper	30/06/2015	<a href="#">✎</a>
Ganache noire Pérou-Apurimac	A cadrer et découper	30/06/2015	<a href="#">✎</a>

Showing 1 to 9 of 9 entries

First Previous **1** Next Last

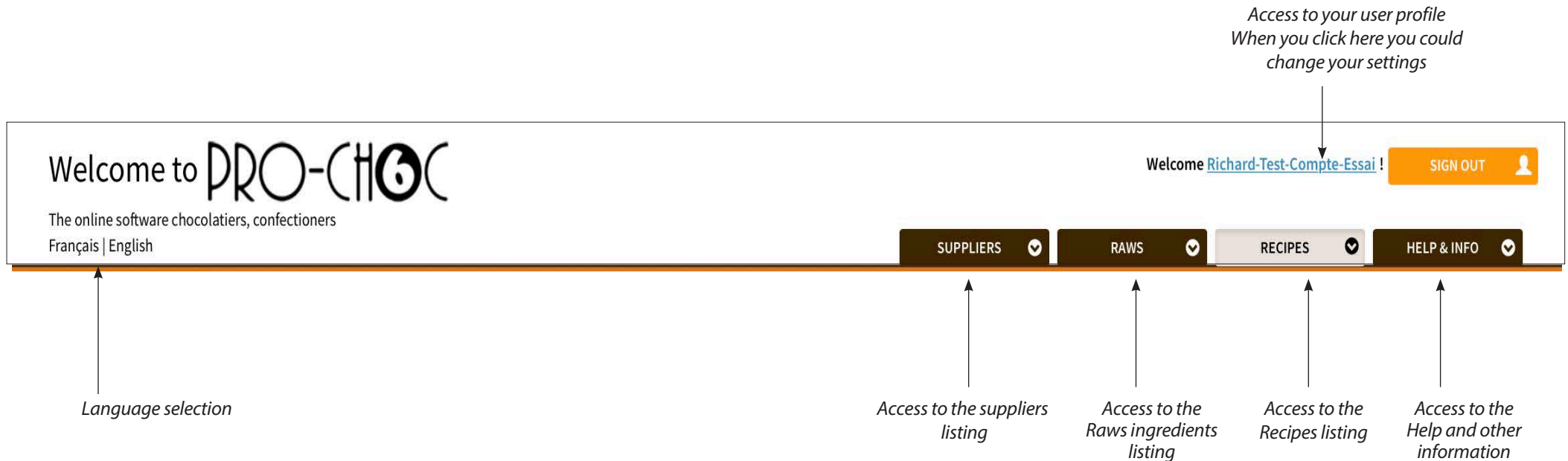
**Secondary tool menu**

**Sorting preferences by remarks**

**Sorting preferences by date or action**

## The header

This upper part of the screen will always stay the same. It contains some options for switching language, the different main tabs, the access to your user profile and the sign-out action. Please note that since the software is designed to best fit the variety of screen sizes, the display on your computer may be slightly different from the screens shown in this manual. These differences do not change the features. Also after a period of inactivity on the open software, you will be forced to reconnect for security reasons.



## The main column & the management tools

The lower part of the main tabs contains the main area of activity in which you can both consult and manage your information, select, modify, delete, etc. It is divided into two unequal parts in terms of space. On the left a column with contextual toolboxes that will give you access to certain features depending on the part displayed in the main space. The other section contain listing, remark, last updated date and action icons

The contents of this main area will be variable according to the selected tab menu.

*Search window*

*Recipes Tab.*

Français | English

SUPPLIERS ▾ RAWS ▾ RECIPES ▾ HELP & INFO ▾

**ACTIONS**

+ CREATE

SEND TO XLS

**RECIPES**

ALL

RECIPES OF PRO-CHOC

MY RECIPES

**CATEGORIES**

SEE ALL

A recipe...

NAME	REMARKS	UPDATE	ACTIONS
Caramel rhum blanc de la Martinique	Fourrage pour one-shot	09/09/2016	
Ganache blanche vanille	A cadrer et découper	15/02/2018	
Ganache Cointreau	A cadrer et découper	17/03/2016	
Ganache framboise	A cadrer et découper	06/02/2016	
Ganache lactée	A cadrer et découper	08/09/2015	
Ganache lactée cassis/régliše et rose	Dosage en coquilles	30/06/2015	
Ganache lactée miel	A cadrer et découper	30/06/2015	
Ganache noire café Maragotype/Arriba	A cadrer et découper	30/06/2015	
Ganache noire Pérou-Apurimac	A cadrer et découper	30/06/2015	

*Listing of the recipe (Alphabetically sorted by default)*

*Notes of comments entered during the creation of the recipe*

*Date (created or last modified)*

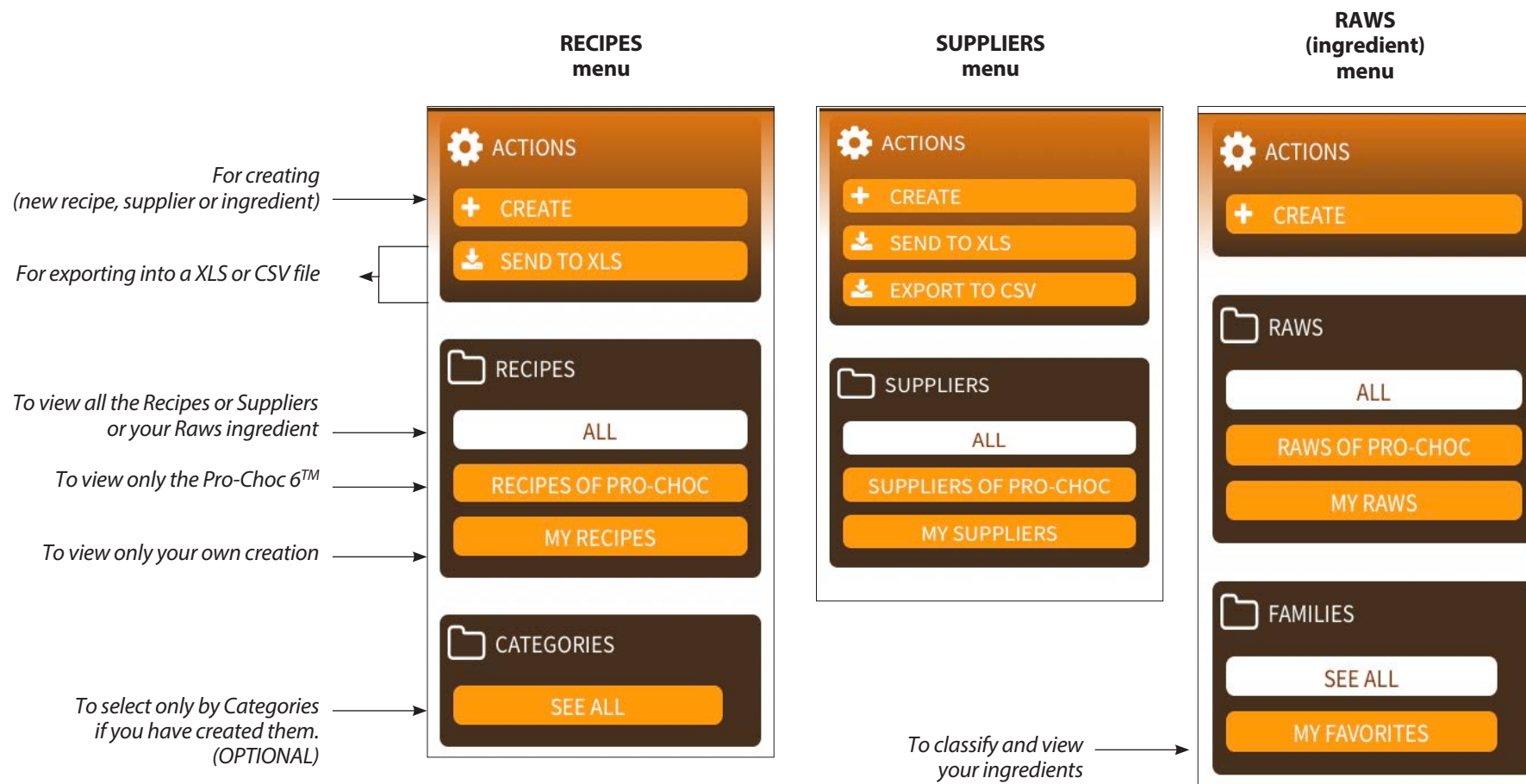
*Action icons*

*contextual Toolbox column*

## The toolbox column - in detail

The content of the management toolbox columns changes according to the chosen page (contextual content).

**ATTENTION:** When creating a recipe, it will be automatically saved in the "My recipes" folder. Same for Suppliers and Raw Materials. By choosing the "Pro-Choc Recipes" folder, this creation will not appear. The "All" folder brings together all the recipes provided by Pro-Choc™ and your own creations. Be sure to check the back-up where you are for the correct display of your search (the white button).



## ACTIONS - Icons

Each listing (Recipes, Suppliers, Raw Ingredients) ultimately reveals icons that facilitate the management. Knowing them not only saves time but also gives them additional information. We need to mention that the absence of the "delete" icon specifies that it is an original Pro-Choc 6™ file or that it is used in a recipe. So you cannot delete it. On the opposite, its presence shows that it is one of your own creation and you are free to keep it or deleted it.

**Note:** *If a raw ingredient that you created is used in a recipe, it cannot be deleted. (security).*

Icons



- Ganache noire amère 3	Ganache à cadrer et découper	27/05/2015	
- Ganache noire café	Ganache à cadrer et découper	19/12/2014	
- Ganache noire café (copie)	Ganache à cadrer et découper	28/05/2015	
- Ganache noire extra amère	Ganache pour coquille et moule	18/12/2014	
Caramel rhum blanc de la Martinique one-shot		27/05/2015	

- Ganache noire extra amère	Ganache pour coquille et moule	18/12/2014	
Caramel rhum blanc de la Martinique one-shot		27/05/2015	
Ganache blanche allégée en sucre cadre		18/12/2014	Duplicate
Ganache blanche cerises confites/kirsch coquille		27/05/2015	

- Ganache noire care	Ganache à cadrer et découper	19/12/2014	
- Ganache noire café (copie)	Ganache à cadrer et découper	28/05/2015	
- Ganache noire extra amère	Ganache pour coquille et moule	18/12/2014	Delete
Caramel rhum blanc de la Martinique one-shot		27/05/2015	
Ganache blanche allégée en sucre cadre		18/12/2014	

Click to duplicate  
(the recipe, Supplier or Raw ingredient)



Click to delete  
(the recipe, Supplier or Raw ingredient)



Click on the star to  
Add or removed  
from your Favorite

## User & personal settings

The User Personal & login settings can be changed at any time.  
To do this, click on your identifier displayed in the Header.

*Do not forget to "save" your changes*

*Let this field "blank" if you do not want to change your password. If you want to change it, You must enter an alphanumeric combination with a minimum of 8 characters (capital & lowercase letter, number/symbols)*

*If you have lost or forgotten your password, our only possibility is to send you a link by this email address.*

*Make sure it's valid !*

*You can change the Relative Humidity (RH) here*

*Modification by selecting in the field*

*User / login*

Welcome to PRO-CHOC  
The online software chocolatiers, confectioners  
Français | English

Welcome [Richard-Test-Compte-Essai](#) ! SIGN OUT

SUPPLIERS RAWS RECIPES HELP & INFO

ACTIONS  
SAVE  
RETURN TO LISTING

Editing or creating a user

Login\*  
Richard-Test-Compte-Essai

Title  
Mr

First name

Name

Password (minimum of 8 alphanumeric characters) (Leave blank if you do not want to change it)\*  
Password

Email\*

Language  
French

Currency  
\$

License

Company name  
Julian Rose Consulting

HR storage  
70

Phone







€  
60  
61  
62  
63  
64  
65  
66  
67  
68  
69  
✓ 70  
71  
72  
73  
74  
75  
Fax



## RECIPES (screen) — Opening and Description

Any recipe opens from the menu "Recipes" could be open by clicking on the selection of your choice (1 click is enough). You can also duplicate the recipe before opening it. The suffix "copy" will be added automatically to the name of the recipe. You can also create a blank using the "create" button at the top of the left column. This action will open the work screen of the recipe.


For the following example, we created a copy of a Pro-Choc 6™ recipe before opening it ...


Ganache Cointreau cadre	27/05/2015	
Ganache fraise/kirsch extrusion (vieille recette)	18/12/2014	
Ganache framboise cadre	27/05/2015	
Ganache framboise cadre (copie)	01/06/2015	 
Ganache grand lait nature cadre	27/05/2015	

A click on the line directly opens the recipe


The color indicates the selected line

A click on the duplication tool opens directly the copied recipe

 ACTIONS

 CREATE


 SEND TO XLS

 RECIPES

ALL

RECIPES OF PRO-CHOC

MY RECIPES

 CATEGORIES

SEE ALL

The "create" button opens a blank recipe



## RECIPES (screen) — Opening and Description

**ACTIONS**

- SAVE AS
- SEND TO XLS
- Duplicate
- PRINT
- CREATE
- RETURN TO LISTING

**CATEGORIES**

**Ganache framboise (copie)**

**RECIPE WITHOUT WATER**

**STORAGE : HR 70 (%) T° <4°C T° 4°-12°C T° 12°-20°C**

**TARGET SHELF LIFE IN DAYS : 50**

**OBTAINED SHELF LIFE IN DAYS : 19 - 21 | HRE (%) 88.86 | AW 0.89**

RECIPE	COMMENTS	D.	RAW MATERIAL	SUPPLIER	WEIGHED PRORATION?	%	\$
✕			Purée raspberry frozen	Ravifruit Ciprial	410.00	27.37	0.82
✕			Sorbitol crystallised	Standard	100.00	6.68	0.3
✕			Couv.milk supérieure 39%	Barry	730.00	48.73	3.65
✕			Cream 35% fat + carrag.	Standard	100.00	6.68	0.15
✕			Arôme framboise jusconcentré jcf3022	Sévarome	56.00	3.74	0.56
✕			Flavoe raspberry natural	Innoflor	1.00	0.07	0.01
✕			Acid, citric solution 50/50	Standard	16.00	1.07	0.16
✕			Butter, pasteurized16% water	Standard	85.00	5.67	0.26

**FACTOR INFLUENCING THE TEXTURE**

WATER	FAT 33/+
21.23	24.33
28.59	19.30
DRY MATTER	FAT 21/32
78.77	6.15
71.41	7.10
ALCOHOL	FAT 0/20
0.00	0.00
0.00	0.00
TOTAL FAT	
30.48	
26.40	

**INFLUENCE FACTOR OF TASTE**

FELT SWEET
0.26
0.23
DRY COCOA SOLIDS
0.00
0.00

**OPTIMISATION LIFE**

38 - 42 D 19 - 21 D

HR STORAGE : 70 (%)

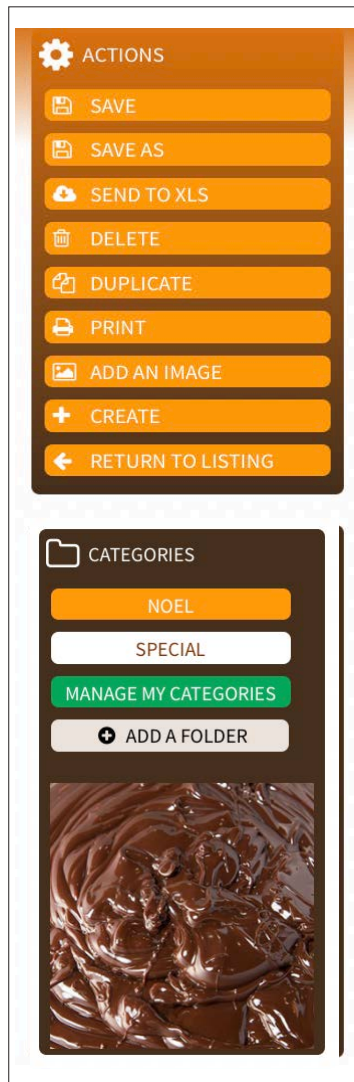
AW FINAL RESULT : 88.86 (%)

AW : 0.89

**Annotations:**

- Current Recipe settings
- Recipe Ingredients, Additions, Deletions, Changes, Quantity Adjustment, Proportionality, Unit Costs total weight, etc.
- Dashboard. Live comparison of the consequences of changes to the recipe on texture, taste factors and on the OSLID.
- In gray the reference at the opening, in blue the new values.
- Difference displayed by entering new quantities (ex.)
- Click this button to view the differences with the initial recipe when entering quantities and ingredients (and most importantly do not save changes until recipe is final)
- The position of the bar corresponds to the target OSLID (Obtained shelf life in days) requested.

## RECIPES (screen) — Action toolbox



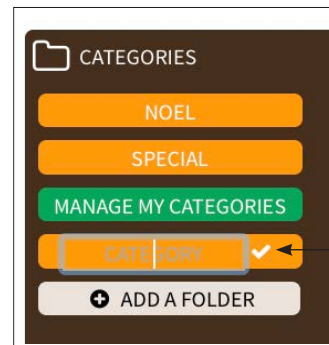
- ← To save the changes (modifications) that occurred in the recipe.
- ← To save under another name.
- ← To export the recipe data to an Excel spreadsheet
- ← To delete the recipe
- ← To duplicate the recipe - equivalent to the "duplicate" tool of the recipe listing
- ← To print the recipe
- ← To change the default image that accompanies each recipe (below categories)
- ← To create a new recipe - blank screen
- ← To return to the list of recipes. BE CAREFUL not to use the "back page" of your browser

### NOTE

Any "saved" record erases old data from the original recipe. As a result, the record deletes the current comparison points in the dashboard.  
Be sure to check that the new data matches your expectations before saving.

- ← Category that was created using "ADD A FOLDER"
- ← Category in which the open recipe is located (white button)
- ← Click here to create a new category

← If you import a new image, it will be displayed here



Enter a name and click on the checkmark to validate the creation of the category

### NOTE

To assign a recipe to a category, click an existing category. The turn-white tone proves that the association with the current recipe is successful.

## RECIPES (screen) — Recipe setting

To set the correct value of the storage HRE click on your ID and change it.

Click to make change the storage temperature

**Recipe Name:** Ganache framboise (copie)

**Recipe Type:** RECIPE WITHOUT WATER

**Storage Settings:** STORAGE : HR 70 (%) | T° <4°C | T° 4°-12°C | T° 12°-20°C

**Shelf Life:** TARGET SHELF LIFE IN DAYS : 50 | OBTAINED SHELF LIFE IN DAYS : 38 - 42 | HRE (%) 83.56 | AW 0.84

**Recipe Details Table:**

RECIPE	RAW MATERIAL	SUPPLIER	WEIGHED PRORATION?	%	\$
D.	Purée raspberry frozen	Ravifruit Ciprial	480.00 ^v	21.85	0.96

**Comments Tab:** This tab brings up additional information about the recipe (see below).

**Annotations:**

- Name of the recipe:** You can change it here anytime. Click in the box and enter the desired text.
- Comments Tab:** This tab brings up additional information about the recipe (see below).
- Target Shelf Life:** Choose here the desired number of days. This criteria, included in the optimization life dashboard will allow you to see at a glance the achievement of this goal. This choice has no consequence in the development of the recipe. It is only a visual cue.
- OBTAINED SHELF LIFE:** In blue the current view of the OSLID of the recipe. The modifications of the recipe will change this result. This is a replica of the "gauge" chart placed in the dashboard

**Optimisation Life Dashboard:**

OPTIMISATION LIFE

38 - 42 D | 38 - 42 D

HR STORAGE : 70 (%)

AW FINAL RESULT : 83.56 (%)

AW : 0.84

The determination of the obtained OSLID (Obtained shelf life in day) is made in relation to the storage parameters (HR Storage and °C). The result displays a period in number of days and the HRE/AW obtained by the recipe in this context.

### RECIPES (screen) — Recipe content

*De-glaze option: Check the box if your method involves deglazing the ingredient used*

*The choice of the RM automatically displays the name of the supplier*

*Weighed proration option (check box)*

*Automatic display of %. The total is always 100%*

	D.	RAW MATERIAL	SUPPLIER	WEIGHED PRORATION?	%	\$
	<input type="checkbox"/>	Purée raspberry frozen	Ravifruit Ciprial	480.00 ^v	21.85	0.96
	<input type="checkbox"/>	Sorbitol crystallised	Standard	100.00 ^v	4.55	0.3
	<input type="checkbox"/>	Couv.milk supérieure 39%	Barry	1350.00 ^v	61.45	6.75
	<input type="checkbox"/>	Cream 35% fat + carrag.	Standard	50.00 ^v	2.28	0.07
	<input type="checkbox"/>	Arôme framboise jusconcentré jcf3022	Sévarome	60.00 ^v	2.73	0.6
	<input type="checkbox"/>	Flavoe raspberry natural	Innoflor	1.00 ^v	0.05	0.01
	<input type="checkbox"/>	Acid, citric solution 50/50	Standard	16.00 ^v	0.73	0.16
	<input type="checkbox"/>	Butter, pasteurized16% water	Standard	140.00 ^v	6.37	0.42

*Click here to add a RM (ingredient)*

*Selection and listing of the ingredients*

*OPTION weighed or remaining weight (choose one or the other)*

*Increment tool (+/-)*

*To be sure that the quantity variations have been taken into consideration, validate the changes made by clicking on this button. [Note: This does not save the record]*

*Automatic cost display (If RM prices have been entered)*

☐ Weighed  
☒ Rem.

%  
 \$  
 \$/Kg

**VALIDATE**

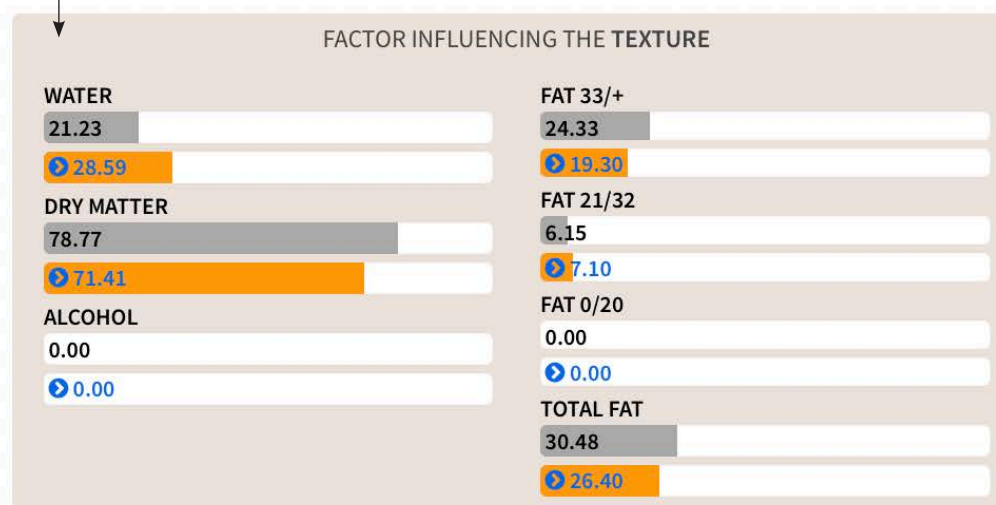
## RECIPES (screen) - Dashboard description

This new Pro-Choc 6™ tool has been created to visualize in real time the results of any changes in quantities or ingredients on the quality of the recipe. It is grouped into three main areas that include first the factors influencing the TEXTURE (water, fat, alcohol), then the factors influencing the TASTE (perceived sweetness and "defatted" cocoa), and of course the shelf life.

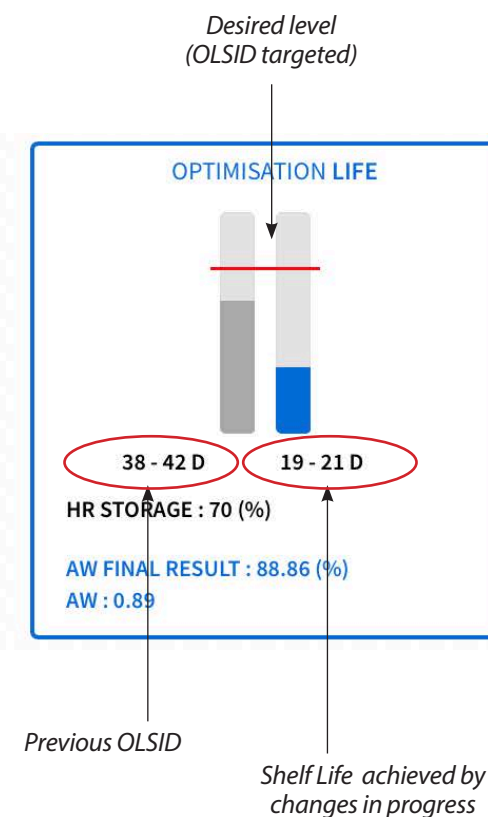
This last zone displays the objective (the bar to be reached) expressed in the "target OSLID in days" and shows in comparison the values of the initial recipe (in gray) and those obtained by the recipe modifications (in blue).

Factors comparison

- old (gray)
- new (orange)



Felt sweet Index



## RECIPES (screen) - Comment Tab Description

Right beside the "Recipe" tab of the Recipes screen, the "Comments" tab allows you to specify the operating mode (Process), the type of finish desired and includes manufacturing costs.

**Note:** The shaded areas do not allow entries The content is calculated automatically.

**Note 2:** you can not enter text in the gray area (automatic display).

Entering a number for the weight of the filling here will automatically display the number of candies

Ganache framboise (copie)

STORAGE : HR 70 (%) ☐ T° <4°C ☐ T° 4°-12°C ☒ T° 12°-20°C

RECIPE WITHOUT WATER

RECIPE

COMMENTS

Operating mode

Weigh the raspberry puree.  
add sorbitol. dissolve at 30/32 °  
In the cutter. place the chocolate at 32/34 °  
Add the concentrated raspberry juice.  
cream. the aroma. citric acid. butter  
Let turn 1 to 2 '  
Frame between 30/32 ° max, cover  
Place at 17 °

Remarks

To frame and cut

TARGET SHELF LIFE IN DAYS :  
50

OBTAINED SHELF LIFE IN DAYS : 38 - 42 | HRE (%) 83.56  
AW 0.84

Unit weight of feed (G)  
7

Number of sweets  
313

Type of finish  
☐ Molding ☒ Coating ☐ One-shot  
☐ Autre

Type of coverage finish

% Finishing coating  
25

Total weight of manufacturing  
2.746

COST

Cost in \$  
Of manufacturing  
9.28

In kg  
3.38

A candy unit  
0.0296

To determine the cost of a candy unit, we must define a type of coating or enrobing and its percentage (see tutorials)

When the filling weight, coating type and % of coating are entered, the value is automatically displayed.

*The text entered here is displayed in the recipe listing*



## SUPPLIERS — Listing

On the same principle as the listing recipes, you will find the list of the main suppliers.

You will be able to sort, create, duplicate, and export your suppliers.

The supplier's display is also done by clicking on the desired selection.

Français | English
SUPPLIERS
RAWS
RECIPES
HELP & INFO

ACTIONS
+ CREATE
SEND TO XLS
EXPORT TO CSV

SUPPLIERS
ALL
SUPPLIERS OF PRO-CHOC
MY SUPPLIERS

A supplier...

NAME SUPPLIER	NAME CONTACT	CITY	REGION, PROVINCE	ETAT	UPDATE	ACTIONS
-					30/06/2015	
Barry					30/06/2015	
Barry/Callebaut		Meulan		F	30/06/2015	
Belcolade NV					30/06/2015	
Callebaut					30/06/2015	
Chocolaterie du Pecq		Le Pecq			30/06/2015	
Cluizel					30/06/2015	
Distillateur Réunis		Fougerolles			30/06/2015	
Domori					30/06/2015	
Eurovanille					30/06/2015	
Innoflor					30/06/2015	
Ravifruit Ciprial		Anneyron			30/06/2015	
Standard					30/06/2015	
Sucrierie d'Erstein		Erstein			30/06/2015	
Valrhôna					30/06/2015	
Vergers Boiron					30/06/2015	

Showing 1 to 16 of 16 entries
First
Previous
1
Next
Last



## Suppliers — Content of the file

The information entered here will appear in the listing  
Only the name of the provider is mandatory

Français | English
SUPPLIERS
RAWS
RECIPES
HELP & INFO

ACTIONS
SAVE AS
RETURN TO LISTING

Supplier Name\*
Barry/Callebaut

Street
5. Boulevard Michelet

City
Meulan

Phone
01 34 74 72 32

Website
Website

Contact Name
Contact Name

District
Hardicourt

Province, State
Province, State

Fax
Fax

Payment conditions
Payment conditions

Title
Title

Zip / Postal code
78250

Country
F

Email
Email

Remarks
Remarks

## RAWS (ingredients) - Listing

Same as the other listings, it has the same features of duplication, creation, sorting ...

Français | English

SUPPLIERS
RAWS
RECIPES
HELP & INFO

ACTIONS
+ CREATE

RAWS
ALL
RAWS OF PRO-CHOC
MY RAWS

FAMILIES
SEE ALL
MY FAVORITES

A raw material...

RAW MATERIALS	SUPPLIERS	SIMPLE FEATURES	DATE	ACTIONS
Al.bl. kirsch 50%	Distillateur Réunis		09/09/2016	
Al.bl. kirsch 50% (copy)	Distillateur Réunis		15/03/2018	
Al.br. whisky 40%	Standard		09/09/2016	
Al.br. whisky pur malt 40%	Standard		09/09/2016	
Alcool blanc 45%	Standard		09/09/2016	
Alcool brun 50%	Standard		09/09/2016	
Arôme anis vert poudre	Standard		09/09/2016	
Arôme badiane naturel	Innoflor		09/09/2016	
Arôme framboise naturel	Innoflor		09/09/2016	
Arôme vanille gousse raclée	Standard	Moyenne: 1 gousse=1.5g de grain raclé - 1 gousse de 4à5g donne 1à2g de grain	09/09/2016	
Arôme vanille liquide 160gr/k	Eurovanille		09/09/2016	
Beurre anhydre tendre PF32/33°C.	Standard		09/09/2016	
Beurre de cacao	Barry		09/09/2016	
Beurre pasteurisé 16% eau	Standard		09/09/2016	
Cacao grué 2/4 m/m	Standard		09/09/2016	
Cacao poudre 22/24%	Barry/Callebaut		09/09/2016	
Cacao pâte standard 100%	Standard		09/09/2016	
Choc.blanc Zéphyr 41.9%	Barry		09/09/2016	
Couv.lactée 826 - 33%	Callebaut		09/09/2016	

## Searching for a Raw materials (ingredient)

Because the list of ingredients is so long (more than 1000 in the Pro-Choc 6™ database), the search tool is very convenient and will help you to quickly find a specific ingredient. Note that you do not have to enter your search with the enter key or by clicking on the magnifying glass icon. Entering the letters immediately activates the filtering.

This principle is valid in all screens where this search tool appears (Recipes, Suppliers ...)

*Just a few letters are enough to filter the search list*

The screenshot shows the Pro-Choc 6™ interface. At the top, there's a language selector (Français | English) and a navigation bar with tabs: SUPPLIERS, RAWs, RECIPES, and HELP & INFO. The RAWs tab is selected. On the left, there's a sidebar with sections: ACTIONS (CREATE), RAWs (ALL, RAWs OF PRO-CHOC, MY RAWs), and FAMILIES (SEE ALL, MY FAVORITES). The main area has a search bar with 'van' entered, circled in blue. Below the search bar, there's a table of results. The first entry, 'Couv.milk Vanuatu 44%', has 'van' circled in blue. The table has columns: RAW MATERIALS, SUPPLIERS, SIMPLE FEATURES, DATE, and ACTIONS. Below the table, it says 'Showing 1 to 3 of 3 entries (filtered from 38 total entries)'. At the bottom right, there's a pagination control with buttons: First, Previous, 1 (selected), Next, Last.

RAW MATERIALS	SUPPLIERS	SIMPLE FEATURES	DATE	ACTIONS
Couv.milk Vanuatu 44%	Belcolade NV		09/09/2016	
Flavor vanilla liquid 160gr/kg	Eurovanille		09/09/2016	
Flavor, vanilla bean seeds	Standard	Moyenne: 1 gousse=1.5g de grain raclé - 1 gousse de 4à5g donne 1à2g de grain	09/09/2016	

Showing 1 to 3 of 3 entries (filtered from 38 total entries)

First Previous 1 Next Last

**Note:**  
The tool displays all the words including the suite of entered letters, including the proper names (brands, suppliers, etc.)

## RAWS (ingredients) - Content

The quality of Pro-Choc 6™ results (calculations) depends on the quality of the ingredient information entered in the "Raw Material" section. Make sure you obtain from your supplier the technical sheet before creating a new RM item.

You have the choice of the subfamily that will automatically indicate the product family concerned.

Français | English
SUPPLIERS
RAWS
RECIPES
HELP & INFO

ACTIONS
SAVE AS
ADD TO FAVORITE
DUPLICATE
RETURN TO LISTING

Name
Subfamily
Family's name
Supplier

Couv.lactée 826 - 33%
Couv. L 0/34% cacao
Choc/couv. Lacté
Callebaut

	COMPOSANT	QUANTITY (%)
Fat	MG. animale/végétale p.fusion 0/20°C.	0.00
	MG. animale/végétale p.fusion 21/32°C.	0.00
	MG. animale/végétale p.fusion 33>°C	36.00
Sugar	Sucre inverti pur 100% MS	0.00
	Saccharose 100% MS	43.50
	Maltitol cristallisé 100% MS	0.00
Water		0.00
Others		20.50
TOTAL		100.00

Volume of alcohol (%)
Maximum utilization (%)
Simple features

0.00
0.00

Packing
Comments

Cost per kg
Price by kg
Or
Purchase price per L
Density (Kg/Liter)
Price by kg

7.00
0.00
0.00
0.00
0.00

If you have any doubt, refer to a similar ingredient already created in the main Raws list.

Take note of the "subfamily and the way the name is listed to continue the logic of the listing."

The percentage is necessarily equal at 100 !

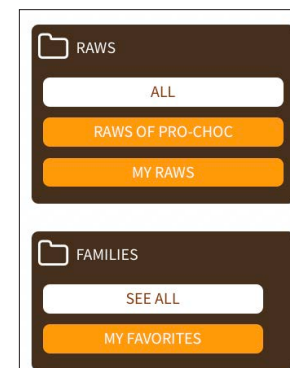
## RAWS (ingredients) - My Favorite

The "My Favorites" folder contains all the raw materials you have selected by clicking on the star icon.

**ATTENTION:** Only the favorite RM will be accessible through the "Raws list box" when entering a recipe.

**Note:** If you want to use this option, make sure you selected all your "favorites" before starting a recipe.

If you prefer to have access to all Pro-Choc 6™ Raw Materials, unselect any favorite ingredient(see tutorials).



Indicate the RM as your favorite by clicking on the star icon. To remove it from favorites, click on this star.

Facilitate your searching

ACTIONS				
+ CREATE				
<div> <div>RAWS</div> <div>ALL</div> <div>RAWS OF PRO-CHOC</div> <div>MY RAWS</div> </div> <div> <div>FAMILIES</div> <div>SEE ALL</div> <div>MY FAVORITES</div> </div>				
A raw material...				
RAW MATERIALS	SUPPLIERS	SIMPLE FEATURES	DATE	ACTIONS
Al.bl. kirsch 50%	Distillateur Réunis		09/09/2016	★
Al.bl. kirsch 50% (copy)	Distillateur Réunis		15/03/2018	★
Al.br. whisky 40%	Standard		09/09/2016	★
Al.br. whisky pur malt 40%	Standard		09/09/2016	★
Alcool blanc 45%	Standard		09/09/2016	★
Alcool brun 50%	Standard		09/09/2016	★
Arôme anis vert poudre	Standard		09/09/2016	★
Arôme badiane naturel	Innoflor		09/09/2016	★
Arôme framboise naturel	Innoflor		09/09/2016	★
Arôme vanille gousse raclée	Standard	Moyenne: 1 gousse=1.5g de grain donne 1 à 2g de grain	09/09/2016	★
Arôme vanille liquide 160gr/k	Eurovanille		09/09/2016	★
Beurre anhydre tendre PF32/33°C.	Standard		09/09/2016	★
Beurre de cacao	Barry		09/09/2016	★
Beurre pasteurisé 16% eau	Standard		09/09/2016	★
Cacao grué 2/4 m/m	Standard		09/09/2016	★

You will find all your favorite RM's in this folder

The orange highlighting tells you that the RM is one of your favorites. White or gray line are not one of the favorites.

## RAWS - Raw Material (RM) to use as Coating or Molding

To be able to use an RM as a type of Coating or Molding couverture within a recipe and to finalize the unit cost calculations of a candy, 3 prior actions must be performed:

**1 - You need to duplicate the RM** to modify these characteristics, you have to duplicate it because you can not modify data belonging to Pro-Choc 6™. (You can only modify or delete what you have created).

**2 - It is necessary to indicate the value "Yes" in the new box appearing in bottom right on the sheet of this duplication of RM.**  
**3 - It must be classified in your favorites.** Finally, save it and add to favorites

**1** Only duplicate or created RM can be modified

**2** To select  
 No  
 ✓ Yes

**3** Do not forget to add this RM to your favorites

Original sheet without functionality

This feature box appears only if when you duplicate or create a RM

COMPOSANT	QUANTITY (%)
MG. animale/végétale p.fusion 0/20°C.	0.00
Fat	0.00
Sucre inverti pur 100% MS	48.00
Saccharose 100% MS	0.00
Maltitol cristallisé 100% MS	0.00
Wa	0.00
Others	37.00
	100.00

Maximum utilization (%) 0.00

Simple features

Comments

Comments

Price by kg = 0.00

Used for coating or molding? Yes



## Help & Info - overview

You will find in this "tab" the online manual (PDF version) and video tutorials (on Youtube) for getting started with the software.

This will be updated over from time to time with the latest information.

To open or download the chosen document, just click on a link to save it to your hard drive (PDF) or to view it immediately (video)

**Help & info**

A file...

















**NAME**

- 01- Pro-Choc™ 6 - Paramètres personnels
- 02- Pro-Choc™ 6 - Tour d'horizon ergonomique
- 03- Pro-Choc™ 6 - Préalable au travail sur les recettes
- 04- Pro-Choc™ 6 - Les matières premières favorites
- 05- Pro-Choc™ 6 - Matières premières : les fonctionnalités
- 06- Pro-Choc™ 6 - Type de finition
- 07- Pro-Choc™ 6 - Les fournisseurs
- 08 - Pro-Choc™ 6 - Les catégories
- 09 - Pro-Choc™ 6 - Imprimer
- 10 - Pro-Choc™ 6 - Associer une image à une recette
- Extrait du Livre Ganache : Optimisation
- GANACHE- Activité de l'eau-Hre [AW]- Extrait du livre
- Informations importante du 31/08/2016
- Interview de Jean-Paul Hévin - Chocolatier Paris-Tokyo
- interview de Sadaharu Aoki - Chocolatier Paris-Tokyo (Vidéo 2)
- Manuel utilisateur

Showing 1 to 16 of 16 entries

A question to ask ? You can write us at : julian.rose@pro-choc.com

**FILE / LINK**

-  <https://www.youtube.com/watch?v=...>
-  <https://www.youtube.com/watch?v=...>
-  <https://www.youtube.com/watch?v=...>
-  <https://www.youtube.com/watch?v=...>
-  <https://www.youtube.com/watch?v=...>
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-  <https://www.youtube.com/watch?v=...>
-  </doc/GANACHE-O>
-  </doc/GANACHE-H>
-  </doc/information>
-  <https://www.youtube.com/watch?v=...>
-  <https://www.youtube.com/watch?v=...>
-  [/doc/Pro-Choc\\_6-](/doc/Pro-Choc_6-)

*Icon indicating a document to be viewed (a tutorial video in this case)*

*To start the video, click in the center of the image.*

*Icon indicating a document to be viewed and download*

**01- Pro-Choc™ 6 - Paramètres personnels**

Bienvenue sur PRO-CHOC

Paramétrage & données personnelles

Pour voir la vidéo en plein écran, cliquez sur le picto rectangulaire en bas à droite de la vidéo

Fermer



After learning about the ergonomic elements of the software, you will find in this second part more details on the operation of the software and advice on the use of the Pro-Choc 6™ concept.

Specific tutorials on the correct use of the concept in the stabilization of the recipes will be grafted in the header Help & Infos of Pro-Choc™.

Moreover you will find many explanations and details on the concept in the french version book "Ganache" (éditions de la Révèllate).

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## Part 2 - Clarifications

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## Software operation

---

### Important information for a good usage of the software

---

- For practical reasons, "RM" means Raw Material, "HRE" means Relative Humidity of equilibrium, "AW" Activity Water.
- To make a recipe, you must use a RM that is previously registered in the database, associated with the name of its supplier.
- While refining a recipe, it is not possible to enter RM's that are not part of the database directly on the recipe card.
- There are two possibilities to access these RMs when entering recipes: either have not selected any RM in favorites (you then have access to the whole set of Pro-Choc 6™ built-in RMs), or have selected your RM to favorites (in this case, only the favorite RMs will appear in the selector).
- The particle size of the raw materials is fixed at 300 microns maximum. Beyond that, they become elements of addition, or inclusions.
- Infusions: coffee, star anise, green anise, cinnamon, spearmint ... are to be prepared in the chosen liquid, and the completed weight before use.
- The recipes contained in the Recipes file are examples, they can be used in manufacturing.
- In order to obtain recipes in line with the answers given by the software, it is advisable to carry out the manufacturing according to the procedure recommended by the Pro-Choc 6™ concept. However, all manufacturing processes are allowed.
- The system works for all formulations without cooking. Cooking means prolonged boiling which leads to evaporation of the water.
- Only 4 exceptions are considered RM "with deglazing". These are caramel sugars "1,2,3,4". In this case, the sugars used are melted dry, brought to a degree of caramelization more or less pronounced, and deglazed with a wet part, water, milk, etc. Cooking temperatures are referenced on each sheet.
- If you use another melted ingredient and deglazed material, you will also need to click "deglazing".
- In order to obtain reliable storage times, the fat contained in the masses or ganaches produced must be perfectly bonded (AKA: a perfect emulsion)
- Whimsical blends of RM that do not meet the characteristics of a mass of filling, a ganache, a sauce, or a coulis, etc. will not be able to claim a reliable answer.
- In the shelf life announced in number of days, water is the only raw material taken into account. The deterioration of other raw materials, for example fat, is not taken into account in the announced duration.

## Database preparation

### DATA ENTRIES

When you are ready to use the software, read carefully the instructions and information given by the manual.

Before starting to work, you must view and validate:

- Supplier records
- RM cards
- HR (relative humidity) of the storage. It is set at 70% by default with a storage temperature between 12 °C and 20 °C. You can change this value if your storage conditions are different (to be informed imperatively).

**Warning !** This value acts directly on the number of days on the shelf life stated on the recipe card. Before you edit it, make sure that your change is relevant, as the number of days of storage could be skewed.

### SUPPLIER RECORDS

Fill in your file by entering your own suppliers, if they are not in the list. If necessary, fill in the forms (optional). When entering a new supplier, you must enter a name, the rest of the form is optional.

### RAW MATERIALS RECORDS

Complete and organize your RM file by typing your own RM, if they are not in the list.

By default, you have a large number of RM's greater than 1000. You can define the ones you work with in the "My Favorites" folder. You will save time later, when you are developing your recipes, avoiding choosing from all the RM's in the database. Putting in "favorites" eliminates, without deleting, RM's that you never use.

**Warning !** *setting RMs as favorites results in the exclusive use of these RMs in your recipes. If you want to have access for your recipes to the entire Pro-Choc 6™ RM list, you will not need to enter any favorites.*

*To place the RMs in "My Favorites", proceed as follows:*

*Open the RMs concerned, complete the form if necessary, click on the "My favorites" folder before saving and return to the listing. These selected cards will appear in the drop-down menu of the recipe card, when choosing RMs (see page 19 and tutorials).*

### IMPORTANT NOTE:

*The RM files in the Pro-Choc 6™ folder, contained in the database, are blocked in order to avoid any error in handling. You can not edit the content.*

You can, however, duplicate them to make it easier to enter any updates given by the suppliers, or to enter a new material in a close family.

Take inspiration from the cards already in place to facilitate the entry of new cards. In addition, it is mandatory to duplicate the MPs that you think should be used in Type Finishing coating (see page 20 and tutorials) if you want to get the unit cost of a chocolate candy.

## To create a Raw Material file

Before creating a RM form, set up a Supplier form, with at least the name of the supplier of the RM.

- Enter the name of the RM.
- Choose a subfamily.
- Choose the supplier's name
- Click on simple product, or compound product, according to RM (see explanation below).
- Enter the nature of the components and quantities, to arrive at a total of 100%.
- Enter the percentage by volume of alcohol (example 50, for an alcohol at 50% v).
- Enter the maximum usage, if you wish to restrict the use of this RM in the recipes you will establish later. Example: 1.00% in the case of lecithins.
- Simple features, this information will appear next to the RM, in the raw material management menu window.
- Process, pack size and comments: for your personal information (optional).
- Enter "Cost price" per kg if you wish to obtain the material cost of your receipts.

The other boxes to be completed are optional, knowing that the system only works on one unit of weight, up to one hundredth of a gram.

All other units of value, liter, dozen, bottle, spoon, drops ... must be converted into weight, for the calculation of revenue or material costs.

Can be used for coating, molding or one-shot: yes or no if you wish to use this RM for coating or molding your products, in the case of chocolate coating for example (to have access to this precision, the RM must have been duplicated (see page 20 and tutorials).

### SIMPLE RAW MATERIAL

- Check simple product
- In the case of creation of a RM card, simple product, you must fill in the following information, expressed in%:
  - Quantity of water.
  - "Others quantity" is automatically displayed.
  - The quantity of others is the difference of the water compared to 100 (Example: water 20, other 80 = total 100.%)
  - Volume of alcohol.
  - Maximum use, if needed.
  - Write the simple features if necessary, as well as other windows.

- Choose the name of the family before saving the card and click return to the listing.

### COMPOUNDED RAW MATERIAL

- *Check compound product*  
*It should be kept in mind that the more detailed the information entered in the database, the more refined the calculations will be and the answers given on the precise recipe sheet. Therefore, when creating a new RM, you should request a well-informed technical sheet from the suppliers concerned.*

*In case of creation of a RM card in compound product, fill in the form with the following information, expressed in%:*

- Quantity of animal or plant fat, without distinction, and nature of MG.
- MG. animal / vegetable melting range from 0 to 20 ° Celsius
- MG. animal / vegetable melting range from 21 to 32 ° Celsius
- MG. animal / vegetable melting range of 33 > ° Celsius
- Quantity of sugar and nature of the sugar
- Pure invert sugar 100% DS (dry solid)
- 100% DS sucrose
- Crystallized maltitol 100% DS

- Quantity of water
- Number of others is automatically displayed. % volume of alcohol.
- Maximum use, if necessary.
- Fill in simple features
- if necessary, as well as other windows.
- Choose the subfamily name before saving the listing and click return to listing.

#### NOTE:

If it is not possible to obtain information on the composition of RMs from suppliers, create the RM file as a simple product. Subsequent calculations will be less accurate.

## Prerequisite for the practical use of Raw Material in a recipe

---

Before proceeding to the practical work of improving or creating recipes, it is best to prepare Raw Materials records as follows:

1. Duplicate or create the RM that you typically use
2. Indicate for the concerned RM whether their use for coating or molding is possible
3. Integrate these RM with your favorites

### WHY DUPLICATE YOUR RM

---

RM presented in the Pro-Choc 6 <sup>™</sup> database are not directly editable. To update them or add your personal settings (price for example), you must duplicate them. They are therefore classified in the file "My RAWS".

Moreover this duplication allows you to stipulate a possible use in enrobing, molding or one-shot". This information is required to complete the type of coating on the "Comments" tab of the recipe.

This precision is itself essential to obtain the unit cost of a candy.

### WHY ADD RAW MATERIALS IN FAVORITES

---

The favorite RM ranking is to limit the list of your RM to only the declared favorites. This facilitates the use of frequent RMs especially when entering recipes, because only the RMs classified as favorites will be accessible in the list of ingredients.

*See the specific tutorial dedicated to the creation of recipes (Help & Info).*

## To create a Recipe file

The recipes are sorted in the Recipes tab. Open the recipe listing (Recipes menu).

### CREATE A RECIPE

Three possible methods:

1. Click on "Create" in the Action Tools column. A blank form opens. Give it a name, save. You have to fill in the recipe by adding ingredients and quantities. Save As, to duplicate or change the name of the recipe.
2. Duplicate an existing recipe (icon "duplicate"). The recipe opens with the name followed by the word "(copy)". Rename if you wish. Change or modify the ingredients and save.
3. Open an existing recipe and then "save as ...".

#### **Warning:**

When you save a recipe that is being edited, you overwrite the old recipe data, which clears the comparative reading of the dashboard. This one will only contain the new data. You can either proceed in successive steps, or wait until you have made all the changes you want in the optimization of the recipe before

*recording. The stepwise method is more conservative for backup purposes. To be sure that the software has taken into account the new data in comparison in the dashboard, use the button "validate". This button allows you to see, but does not save the new data.*

### RECIPE ENTRIES

You can only enter in a recipe form, that raw materials suppliers referenced in the database files. Only the information recorded on these cards will appear. New raw materials and new suppliers cannot be entered directly into the recipe screen.

- Give a name to the recipe to make
- Check "Recipe without water", if it is a formula that does not contain water. You do not have an answer on the HRE [AW]
- HR is the value you set in your identity card
- Choose the storage temperature of the product (you have three possible ranges).
- Enter the target OSLID in days

*The OSLID obtained is not directly modifiable. This is the value of the statement on the recipe being prepared.*

- Choose the raw materials and their supplier.
- Enter quantities, in grams, (followed by two decimal places). RMs whose quantities have maximum use must be entered last.
- The price is automatically displayed if the RM form has been filled in.
- The % is automatically displayed for each of the RMs.
- Check column "D" ie "deglazing" only in the case of use of blond, brown, dark, very dark 1/2/3/4 caramel sugar, and /or or other melted materials in addition.
- The weight of the manufacturing (weighing) is displayed automatically.
- The remaining weight is displayed:

1. In the case of deglazing, this is the actual weight remaining after the deglazing operation, following a partial evaporation of a part of water.
2. The Pro-Choc 6™ concept is based on low temperature manufacturing (32/33 °C maximum at the end of manufacturing) before shaping. In the case of manufacturing where the recommended operating mode is not observed, the temperature of the mass may reach or exceed 45/50 °C before shaping. Water will have escaped in more or less

during the manufacturing process. Then just click "weight remaining" and enter the final weight of the mass obtained. The HRE, AW and the actual shelf life are obtained, taking into account this loss of water. This function gives a fair result provided that it does not exceed 3 to 3.5% water loss. Beyond that, the answer is wrong.

- Proportional calculation: allows you to automatically and proportionally change the weights of each ingredient from the modification of one.
- Incrementing Tools (v ^): Allows you to change the weight in plus or minus without typing from the keyboard.
- Padlock: Allows you to lock a weight while focusing.
- The total price of the manufacturing is displayed, as well as the price per kg.



## RECIPE FILE INFORMATION

### DASHBOARD

Appearing within the gauge, the % of each factor of influence for the texture and for the taste.

Recipe change case: Gauge that appear in gray indicate the values for the recipe on opening (that is, at the last record). The changes to the recipe are shown in the orange gauge. So it is possible to visually compare the new data with the old ones to perfect the recipe optimisation.

#### **Warning.**

*Any data saving will clear this dashboard comparison. Use the "Validate" button to display or refresh page calculations in preference to any other method.*

#### **Sweetness Index of the recipe.**

This is the sweet feeling of the mass, given the sweetening power of the various sugars used, and the "de sweetening" power of some materials used (example: cocoa) compared to the total manufacturing.

#### **Optimization / Shelf Life.**

The blue gauge shows the progress to the level displayed by the slider of the requested OSLID. The set HR is shown and the HRE/AW obtained in your recipe is displayed next to it.

### COMMENT TAB

- Procedure and instructions, to be completed with your information
- By entering the unit weight of filling, we obtain the number of candies made.
- By displaying the % of the type of finishing chocolate (coating, molding, one-shot) we obtain the total weight of the manufactured batch, and the unit price of a candy.
- In the same way, it is possible to display a total manufacturing weight, by checking "proportional". The system performs the calculation in reverse. It gives, taking into account a % of coating chocolate or molding displayed, the number of candies according to a desired unit weight, as well as the details of the weights per MP on the recipe card.

Do not forget to un-check "proportional" after this manipulation.

It is also possible in this way to calculate a recipe from a fixed weight in an RM.

### EXAMPLE

To make a recipe from 1,000 gr of cream, proceed as follows:

- Make a balanced recipe without worrying about a basic starting weight
- Check "proportional"
- Change the weight of cream, for example display 1.000 g
- Uncheck, and the weights of the other RMs are calculated automatically.

The "Notes" information will appear in the Recipes menu window.

Type of finishing chocolate. You can choose from the chocolate coating that you have duplicated in the RM cards.

*You will not be able to visualize the total cost of manufacturing, the cost per kg, and the unit cost of a finished candy only if the type and percentage of finishing of coating or couverture were indicated.*

### TO PRINT

You must choose the folder in which the recipe will be stored, then save it.

You can then print.



## PERFECTING A RECIPE OPTIMISATION

### ANALYSIS AND CALCULATION OF RECIPE WITH HRE/AW

*Open the Recipe card you want to work on, or open a blank card.*

Take note of:

- The number of days of OSLID
- The value of HRE / AW
- The different factors influencing texture and taste

The number of days of storage depends on the HRE /AW compared to the set RH. The goal is to minimize the difference between these two values, in order to bring them as close as possible. If both HR-HRE /AW values are the same, the product is perfectly balanced. It is at its optimum, it will evolve very slowly. This on the condition that the previously set value really corresponds to the environment in which the products will be stored

In the case where these two values are not identical, change the recipe by reworking the raw materials and quantities, respecting, after kitchen testing, the texture, the taste ...

We must choose, and give priority to these elements, because it is very rare, they all evolve at the same time, in the desired direction.

However, it is necessary to achieve a minimum of difference in a desired texture and taste.

This is possible. This minimum depends on the choice of RMs and the quantities used. The shelf life, therefore the stability, is directly proportional to the size of the gap between the HRE /AW and the HR. The larger the gap, the shorter the shelf life will be.

Most soft texture recipes have an HRE /AW away from the HR. The stability of these products will be less. Some masses may have high calculated HRE /AW values because they are soft, creamy, runny, etc. The interest is thus to reduce as much as possible this calculated HRE /AW while approaching the HR, while trying to preserve the same texture. This is how one gains in stability, thus in duration of shelf life or conservation. Sometimes the change of MP does not always influence the calculated HRE /AW, simply because the values of the new raw materials are very close to those already chosen at the beginning.

As it is said in the book **Ganache** (édition de la Révellate), in the chapter "Quality", the assessment of quality is very subjective, each person judges the state of the product to determine its limits and ability to sell.

Formulas with less than 12% of water give less accurate information on HRE/AW.

One can say that a mass is perfectly balanced, when one has optimized the elements of the recipe which result from the equation including, the texture, the taste, the HRE, that is to say the lifespan or self life desired. It is possible to take into account the amount of fat involved in manufacturing, according to three melting ranges. This is to prevent the risk of fat bloom of the product later.

Note that it is possible to hide the price per kilo when printing. This request is executed when the print order is issued.

### RECIPE WITHOUT WATER

The calculation without water does not give an answer on the HRE/AW. It is intended for dry masses (without water), praline type, fat masses ...

- Open the recipe card you want to work on or a new form
- Check "Recipe without water"
- Proceed in the same way as with recipes with HRE / AW
- It is not possible to intervene on deglazing
- The other functions are identical to the description above.

## PRINTING

Open the recipe card that you want to print. Then use the action button in the "Print" tool column.

- A message asks you if you wish to print prices.
- Validate according to your choice. ( Yes or No)
- You can print either directly on a printer, while saving the file in PDF format.

Confirmation

Issue price?

No Yes

If you want to hide the price per kilo when printing.

Recipe name

Ingredients

Comments tab content  
(if filled in)

Remarks (if filled)

Recalled Hr and Hre parameters [AW]

Free space for handwritten comments

Date and ID of the author of the print

### Ganache framboise

D.	Raw material	Supplier	Weighed	%	\$
	Purée framboise pasteurisée surgelée	Ravifruit Ciprial	480.00	21.85	0.96
	Sorbitol cristallisé	Standard	100.00	4.55	0.30
	Couv.lactée supérieure 39%	Barry	1 350.00	61.45	6.75
	Crème 35% mg + carrag.	Standard	50.00	2.28	0.07
	Arôme framboise jusconcentré jcf3022	Sévarome	60.00	2.73	0.60
	Arôme framboise naturel	Innoflor	1.00	0.05	0.01
	Acide citrique en solution 50/50	Standard	16.00	0.73	0.16
	Beurre pasteurisé 16% eau	Standard	140.00	6.37	0.42
			<input type="radio"/> Weighed	2 197.00	100 % 9.27\$
			<input checked="" type="radio"/> Rem.	2 197.00	4.22\$/Kg

#### Operating mode

Peser la purée de framboise. ajouter le sorbitol. dissoudre à 30/32°  
 Dans le cutter. placer le chocolat à 32/34°  
 Ajouter le jus concentré de framboise. la crème. l'arôme. l'acide citrique. le beurre  
 Laisser tourner 1 à 2'  
 Cadrer entre 30/32° maxi, filmer  
 Placer à 17°

#### Influence factor of texture

Water 21.23  
 Dry Matter 78.77  
 Alcohol 0.00  
 Fat 0/20°C 0.00  
 Fat 21/32°C 6.15  
 Fat 33/+°C 24.33  
 Total Fat 30.48

#### Influence factor of taste

Felt sweet 0.26  
 Dry cocoa solids 0.00

#### Various information

Unit weight of feed (G) 7.0000  
 Number of sweets 313  
 % Finishing coating 25.00  
 Total weight in kg of production 2.750  
 Type of finish  
 Coating  
 Type of coverage finish :  
 N.A  
 Total manufacturing cost 9.28 \$  
 Total production cost per kg 3.37 \$  
 Unit cost finished sweet 0.0300 \$

Storage : 12°-20°C HR : 70 % HRE : 83.56% AW : 0.84 Obtained shelf life in days : 38 - 42

#### Tasting notes

PRO-CHOC

Richard-Test-Utilisateur

Date: 17-03-2018 22:49:42

Recalled  
Dashboard  
information

### Additional information

#### USER RESPONSIBILITY

It is your responsibility to check that the formulas and recipes made or given to you comply with the regulations and laws of your country, in particular with regard to their designations, safety, quality, composition and raw materials. ingredients, additives, allergens, etc. used.

JULIAN ROSE CONSULTING disclaims any liability under this disclaimer.

#### TRAINING FOR BETTER USE

Julian Rose Consulting implements remote personalized training and assistance tailored to the use of Pro-Choc 6™ software.

We advise new users who wish to deepen their knowledge on the subject (and save time) to contact Julian Rose. The training-assistance allows to take into account the personal parameters. The balance of recipes is a vast subject. All can not be written down. The verbal exchange facilitates understanding of the functioning of the system and adaptation to its own needs.

#### The book «GANACHE»

For those who have not seen, the book "GANACHE" (the art and expertise of Jean-Pierre Richard) published by Les éditions de la Révèllate [ISBN 978-29550843-0-4] (French version only) ) delivers a lot of information about the Pro-Choc™ concept, The challenges of optimization, the technological means and the resources for improvement. We can only encourage you to acquire or browse to learn more about the ganache and the Pro-Choc™ method.

#### Julian Rose Consulting

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