



PALM-BASED OLEOGELS FOR CHOCOLATE

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INTRODUCTION

Using the “**Oleogelation**” technique to produce chocolate with lower fat blooming and better heat resistance during summer.

TECHNOLOGY

“**Oleogelation**” which involves imparting structure to form a gel-like material without altering the chemical composition of the oil.

ADVANTAGES

1

Better heat resistance

2

Delay chocolate blooming

3

Similar sensory performance as cocoa butter-based chocolate

4

Resolve the oil migration issue

PALM-BASED OLEOGELS INGREDIENTS

24 °C palm olein; gelators (monoglycerides, beeswax, candelilla wax, β -sitosterol, lecithin, and EC), cocoa powder, cocoa butter, cocoa mass, skimmed milk powder, sucrose fatty acid esters, and vanillin



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