

# CHOCOLATE

## Chocolate rheology according to the IOCC standard



### USE

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



### METHOD

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 IOCC 1973 standard advice to realize a Step by Step ramp from 5 to 50s<sup>-1</sup> 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 shear-thinning fluids, with yield value.



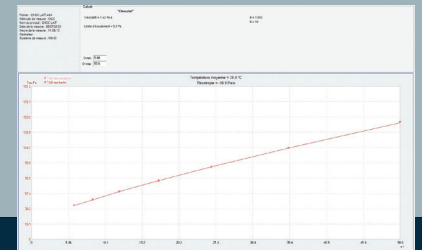
### EQUIPMENT



RM 200 PLUS  
+  
EVA DIN PLUS

MS-C  
or  
MS-DIN11

Software



### 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